

Spiced Orange Drizzle Cupcakes

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Recipe source: [What the Fruitcake](#) blog



Cupcake Ingredients:

Makes 12 regular-sized cupcakes or 24+ mini cupcakes

- 1 1/2 sticks (175g) Unsalted Butter
- 6 ounces (175g) white superfine sugar (or golden caster sugar, if you can find it)
- 6 ounces (175g) Self-Rising Flour
 - *Note: Here's the DIY method if you don't have self-rising flour in your pantry: Add 1 1/2 teaspoons baking powder and 1/4 teaspoon salt to one cup of all-purpose flour*
- 1 teaspoon Ground Cinnamon
- 1/4 teaspoon Ground Ginger
- 1/4 teaspoon Ground Nutmeg
- 1 teaspoon Baking Powder
- 2 Large Eggs
- Zest from 1 Large Orange
- 1/3 cup Milk
- 1 teaspoon Vanilla

Drizzle Ingredients:

- Juice from 2 Large Oranges
- Sugar to taste

Directions:

- Pre-heat oven to 350°F (180°C). Line a cupcake tray with cupcake papers
- Cream butter and sugar together until light and fluffy.
- Add the rest of the ingredients and mix until just combined.
- Fill cupcake liners to about 2/3 full.
- Bake for 18 – 22 minutes, or until the cake springs back when lightly pressed or toothpick comes out clean.

- While the cupcakes are baking, combine orange juice and sugar to taste.
- Remove cupcakes from oven, and while still hot, use a skewer to spike 3-4 holes in each cupcake.
- Using a pastry brush, brush each cupcake with orange drizzle, or spoon drizzle over each cupcake, up to about 1 tablespoon each.
- Leave to cool for another 15 – 20 minutes.
- Remove cupcakes from cupcake tin and cool completely on cooling rack.
- Top with a swirl of frosting. We used Dark Chocolate Frosting (below) but the original recipe calls for cream cheese frosting sprinkled with a pinch of ground cinnamon – yum!

Dark Chocolate Frosting

Source: [Martha Stewart's Cupcakes](#)

Note: Martha's recipe yields twice as much. We needed only half a batch to ice 12 regular size cupcakes or @ 30 minis. This recipe is for the half-batch.

Ingredients:

- 1/4 cup plus 1 1/2 teaspoons unsweetened Dutch-process cocoa powder
- 1/4 cup plus 1 1/2 teaspoons boiling water
- 1 1/8 cups (2 ¼ sticks) unsalted butter, room temperature
- 6 Tablespoons confectioners' sugar, sifted (1/3 cup plus 1 tablespoon)
- 1/8 teaspoon salt
- ¾ pounds best-quality semi-sweet chocolate, melted and cooled

Directions:

- Combine cocoa and boiling water, stirring until cocoa has dissolved.
- With electric mixer on medium-high, beat butter, confectioners' sugar, and salt until pale and fluffy.
- Reduce speed to low.
- Add melted and cooled chocolate, beating until combined and scraping down sides of bowl as needed.
- Beat in the cocoa mixture.
- Frosting can be refrigerated up to 5 days or frozen up to 1 month in an air tight container. Before using, bring to room temperature and beat on low speed with an electric mixer until smooth again (do not use a hand held mixer).