



## HAPPY CUPCAKES (ZESTY ORANGE YOGURT CUPCAKES)

### **Ingredients**

*Makes a dozen light and fluffy citrus flavor-packed cupcakes*

#### **For cupcakes**

- 1 cup unsalted butter, softened
- 1 cup superfine sugar (or you can pulse granulated sugar in your food processor)
- 3 eggs, separated into yolks and whites (whites in a bowl for whisking)
- 1 tbsp finely grated orange zest
- 2 tbsp freshly squeezed orange juice
- 2 tsp freshly squeezed lemon juice
- 1 1/4 cup all purpose flour
- 1 tsp baking powder
- 1 cup vanilla yogurt (you can use plain yogurt for even less sweetness)

#### **For the icing**

- 6 tbsp icing sugar
- 1/2 tsp water
- 1 tsp freshly squeezed orange juice

#### **For the orange peel garnish**

- 1 tbsp orange peels (I used the coarse grater in a box grater)
- 2 tbsp water
- 1 tbsp sugar

### **Preparation**

#### **Cupcakes**

1. Preheat the oven to 350°F. Line the cupcake pans with paper cups.
2. In a medium bowl, sift flour and baking powder together.
3. Beat butter and superfine sugar until smooth, pale and fluffy. Add and beat yolk with the mixture one at a time. Beat in orange zest and orange and lemon juices. Using a spatula, alternative fold in the flour and yogurt.
4. Whisk the egg whites in a separate bowl until it forms firm peaks. Be careful because you may overbeat it.
5. Fold in the egg whites into the mixture. Fill the paper cups
6. Bake for 30 minutes or until a toothpick inserted in the center comes out clean.
7. The bottoms of these cupcakes can be quite moist so it's best to take them out of the pan and cool on a wire rack.

#### **Icing**

Mix icing sugar with water and juice to create a thick paste. Spread a little on each cooled cupcake and immediately top with the orange peel garnish. Allow it to set.

## Orange Peel Garnish

1. In a small saucepan, heat water and sugar in medium heat until the sugar completely dissolves. Add the orange peels.
2. Once the syrup gets thicker and boils with big bubbles and a sizzling sound, time and cook it for 2 more minutes, then take out of the heat.
3. Using a spoon or a heatproof spatula, continue stirring it. It will slowly crystallize and the syrup would become white as it goes back to sugar crystals. Keep stirring and don't let it solidify into one big candy. The peels will come out as sugared peels.
4. Allow it to cool for a few minutes and pick out the sugared peels, leaving behind the sugar.

### **NOTES:**

1. **This is a great base recipe for yogurt cupcakes.** It is so versatile that you can use different fruit juices and flavors. It has a nice light and fluffy texture, and it's not too sweet, so those who are watching their sugar can have it, and at the same time those who want more can build it up from here--by either sweetening the cake, or getting creative with the icing.]
2. You might think that the icing might not be enough for 12 cupcakes. It would suffice if you put and spread just a little for each cupcake. You can double or triple the icing to suit your taste.
3. It is best consumed within 24 hours of baking.

**Please enjoy. Happy baking!**

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*We love feedback. If you bake these cupcakes, do let us know how it turned out for you.  
Thanks!*