



# TORTINE ALL'ARANCIA (EASY ORANGE CUPCAKES)

BY GIUSEPPE DELL'ANNO

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Tortine all'arancia are inspired by pan d'arancio, an orange flavoured cake originally from Sicily. They are arguably the easiest and quickest treat I've ever learnt to bake. It takes less than 10 minutes to prepare the batter as you can make it entirely in a food processor, there's nothing to peel, whip or pipe, plus you'll be left with very little washing-up too!

The recipe is extremely robust, so it's ideal for younger or less experienced bakers, but don't be fooled: despite being super simple to make, these cupcakes are extraordinarily flavoursome. The high orange juice content gives the crumb softness, and the peel gives it a moreish and sophisticated kick. Not to mention that your kitchen will smell amazing while baking these little treats.

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Tortine all'arancia can be prepared in advance and even frozen, making them ideal for your Coronation Big Lunch celebrations!



PARTNERED BY



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If you haven't got a food processor or blender, finely grate/chop the oranges and beat the ingredients together in a bowl. Or, use an extra orange and zest, peel and chop them instead of using whole.

## Ingredients

Makes 18 cupcakes

- 320g unwaxed oranges (about 2 medium oranges)
- 120g egg (about 2 large eggs)
- 80g vegetable oil (preferably corn or sunflower)
- 1 tsp vanilla bean paste or vanilla extract
- 80g whole milk
- 250g plain flour
- 2 tsp baking powder
- 250g caster sugar
- 1/8 tsp salt
- 100g orange marmalade

## Method

1. Preheat the oven to 160°C fan/gas mark 4 and line two muffin trays with muffin cases.
2. Wash and dry the oranges, then slice off the top and bottom. Dice them roughly, place in a food processor and blitz to a pulp.
3. Add the eggs, oil, milk and vanilla to the same bowl and blend again at high speed for about one minute, or until the mixture is smooth.
4. Next, add the flour, baking powder, sugar and salt and give it a final short blitz to incorporate the dry ingredients. Scrape the sides of the bowl if necessary.
5. Distribute the batter evenly across the muffin cases and bake for 35-40 minutes or until an inserted skewer comes out clean.
6. Take the cupcakes out of the oven and let them cool slightly, in the meantime, warm up the marmalade (about one minute in the microwave or a little longer on the hob), brush the tops of the cupcakes using a pastry brush or drizzle with a spoon and leave to cool.
7. Enjoy!

*Tortine all'arancia* keep for 3-4 days in an airtight container; once baked, they can be frozen and stored for up to one month.