



# SUNSHINE CUPCAKES

SERVES 12

Who doesn't love an infusion of sunshine in their day? These cupcakes are a perfect balance of sweet and simple - made from pantry staples they can be left unglazed or dressed up for a special occasion.

## INGREDIENTS

### WET INGREDIENTS

- 3 cup eggs
- 1/2 cup granulated sugar
- 1/3 cup vegetable oil
- 2 tsp vanilla
- 2/3 c Greek Yogurt
- 1/4 c orange juice

### DRY INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup almond flour
- 1 tbsp orange zest
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt

### GLAZE

- 1/2 cup icing sugar
- 2-4 tsp orange juice

## DIRECTIONS

Pre-heat oven to 350 degree F. Grease a 12 well muffin tin and set aside.

In a bowl, whisk eggs with sugar until combined. Whisk in oil and vanilla.

In a separate bowl, whisk together flour, almond flour orange zest, baking powder, soda and salt.

Stir the flour mix into the egg mixture alternately with the yogurt making 3 additions of flour and 2 of yogurt. Fold in the orange juice.

Divide evenly into muffin tin. Bake 20-25 min or until tester comes out clean. Let cool slightly and remove from pan. Allow to cool completely before glazing.

In a small bowl, whisk sugar with juice. Spoon over each cupcake allowing to drip down the sides.

Garnish with sugared peel if desired.

**Tip:** Using a cara cara orange vs a naval orange will give a milder, sweeter citrus flavour with subtle notes of berries and rose.

## NUTRITION FACTS

Per cupcake: 232 Calories, 10g Pro, 18g Carbs, 0g Fibre, 13g Fat  
with glaze: 252 Calories, 10g Pro, 24 g Carbs, 0g Fibre, 13 g Fat

