



Noreen's Kitchen

Orange King Cupcakes

for Mardi Gras

Ingredients

1 cup (2 sticks) butter, softened
2 cups granulated sugar
3 cups flour
4 eggs
1 cup sour cream
1/2 cup orange juice
1 tablespoon orange zest
3 tablespoons corn starch
1 teaspoon baking powder
1 teaspoon baking soda

1 teaspoon salt
2 teaspoons orange extract
2 teaspoons vanilla extract

Icing

3 cups powdered sugar
4 tablespoons butter, softened
1/2 cup orange juice
1 teaspoon vanilla
1 teaspoon orange extract
splash of heavy cream (optional)

Step by Step Instructions

Blend together flour, corn starch, salt, baking soda and baking powder in a small bowl and set aside.

Cream butter and sugar in large mixer bowl, scraping down side to incorporate well.

Add in eggs one at a time, blending well between each addition.

Add sour cream, milk and orange juice and blend well.

Add extracts and zest and blend well.

Add dry ingredients to wet ingredients 1/2 cup at a time blending well between each addition.

If you find that the batter may be a bit thick, you can add 1/4 cup more milk or sour cream and blend well.

Pour batter into a prepared pan(s) and bake for 20 to 30 minutes until the top springs back when touched and a toothpick inserted in the center comes out clean and free of any wet batter.

This recipe will make one 9 x 13 sheet cake or 2, 9 inch round layers or 3, 8 inch round layers or 36 cupcakes. Baking times may vary depending on the pans you use.

Remove cake from oven and allow to cool completely before frosting.

To make icing glaze:

Combine powdered sugar, softened butter, extracts and half of the orange juice in a large bowl and whisk together until it becomes very thick.

Continue to add orange juice until the mixture is thin enough to drizzle off the whisk and leave a ribbon on top of the surface in the bowl.

Dip the cupcakes upside down, into the glaze then allow the excess to drip off. Flip over and place on a rack to dry.

You may choose to decorate with colored sugar and sprinkles. For Mardi Gras I used purple, gold and green sugar on top.

Allow icing to dry thoroughly before storing in an airtight container or on a covered cake dish.

Enjoy!