Clementine Cupcakes

Ingredients

100g butter/margarine

100g caster sugar

2 eggs, lightly beaten

100g self-raising flour

Few drops vanilla essence

Grated rind of 1 clementine

Method

1. Preheat the oven to 190ºC.

1. Cream together butter and sugar until pale and fluffy.
2. Gradually mix in the eggs, alternating with the flour.
3. Add vanilla essence and clementine zest, mix to soft consistency.
4. Spoon into paper cases.
5. Bake in preheated oven for 15 – 20 minutes until well risen and springy to the touch.
6. Allow to cool, decorate as desired.

Yield - 12