

Roasted stone fruits with vanilla

Ingredients	Equipment
<ul style="list-style-type: none">▪ 125g butter at room temperature▪ 3/4 cups caster sugar▪ 2 large oranges▪ 2 eggs▪ 125g self-raising flour▪ 2 teaspoons ground cardamom	<ul style="list-style-type: none">• Cupcake cases• Scales• Measures: $\frac{1}{2}$ cup, $\frac{1}{4}$ cup, teaspoon• 12-hole cupcake tin• Chopping board & knife• Food processor• Citrus juicer• Bowls - 1 big, 2 medium• Grater, whisk, sifter• Wooden spoon, zester, spatula• 2 dessert spoons• Wire rack, skewer• Serving plates
<ol style="list-style-type: none">1. Preheat the oven to 190°C.2. Drop one of the paper cases into each hole of the cupcake tin.3. Chop the butter into small cubes and drop into the food processor. Add the sugar and mix for 1 minute.4. While this is being done grate the zest from the oranges and place in a medium bowl.5. Juice the oranges and add to the zest.6. Crack eggs into the orange mixture and lightly whisk to combine.7. In a separate medium bowl sift the flour and ground cardamom	

together.

8. Add the egg and orange mixture and the sifted flour alternately to the butter mixture. Process until smooth and creamy.
9. Spoon the batter evenly into the cupcake tins until about 2/3 full and bake for about 15 minutes until cooked. Check by piercing one cake with a skewer & if clean, they're ready! Carefully remove them from the oven and cool on the wire rack.
10. While the cake is cooking make the icing: Wash & dry the bowl & blade of the food processor.
11. Sift the icing sugar into the bowl and then mix all ingredients together until smooth and creamy.
12. Once cakes are cool use the spatula to spread a little icing on each cake, and then arrange on serving plates. Eat!