

Bug-eyed (or alien) Cupcakes

Makes 8 large cupcakes

Preheat oven to 350F/175C/Gas Mark 4

Topping

Pit 4 prune plums (or use unpeeled apples) and cut into quarters, then toss with a mixture of 1/4 cup white sugar and 1 tsp cinnamon in a small bowl. Set aside.

Cake

2 eggs
1/2 cup / 4 oz / 120 ml white sugar
1 1/2 tsp / 7.5 ml vanilla
1/2 cup / 4 oz / 120 ml canola oil
2 Tbsp / 1/2 oz / 30 ml orange juice
1 1/2 cups / 12 oz / 350 ml all-purpose flour
2 tsp / 10 ml baking powder
1/4 tsp / 1 ml salt

Beat eggs, sugar and vanilla until pale and thick. Blend in oil and orange juice.

Sift dry ingredients into a small bowl and gradually add to egg mixture until blended and smooth.

Spoon batter into lined cupcake tin about 3/4 full. Push two plum quarters into sides of batter for eyes.

Bake for about 45 minutes, until slightly browned and tall, and cake tester comes out clean. Serve warm or at room temperature.

