



## Orange Cupcakes

Temp: 350F

Makes 12 large cupcakes or (half recipe)

2/3 (1/3) cup/80 mg shortening  
1 (1/2) cup/120 mg sugar  
3 (1) eggs  
1 2/3 (3/4) cups/180 mg (90 mg) all purpose flour  
2 1/2 (1 1/4) tsp/n1.5 mg (.75) mg baking powder  
1/2 (1/4) tsp/ 1.5 (.75 mg salt  
2/3 (1/3) cup/80 (40) ml milk or plain yogurt  
1 (1/2) Tbs/ 15 (7.5) mg grated orange peel  
1/4 (1/8) tsp/1.5 (.75)mg grated nutmeg

### **Topping**

1/4 (1/8)/ 60 (30) mg cup sugar  
1 Tbs (1/2)/ 15 (7.5) mg grated orange peel

Cream shortening and sugar. Add eggs one at a time and beat well after each. Combine flour, baking powder and salt and sift into mixture alternately with milk, mixing with spoon. Add orange peel.

Mix topping. Pour into lined cupcake tins and sprinkle with topping. Bake for 20-25 minutes.