

Orange Cupcake with Mascarpone Frosting



This is a very easy and simple cupcake recipe...the cake is very light and moist since yogurt and the egg whites in the form of soft peak were added to the batter. Both frosting and the cake contain orange rind, which give the cupcakes a very citrus flavor. The cupcakes can be baked ahead, and frozen. On the day that you want to serve them, make the frosting while the cupcakes are defrosting, top them and they are ready to be serve



Cake Batter

Ingredients:

$\frac{1}{4}$ cup orange juice
1 cup fat free natural yogurt
1 tablespoon orange rind, grated
2 cup all-purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ cup or $\frac{1}{4}$ lb butter
3 eggs, separated
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon cream of tartar
 $\frac{3}{4}$ cup sugar

Method:

Sift the flour with the baking powder. In a small bowl mix the orange rind with the yogurt and the orange juice.

Cream the butter and approximately $\frac{3}{4}$ of the sugar until light and fluffy.

Beat in the vanilla extract and the egg yolks one at the time, until very light and airy.

Add the half of the sifted flour with approximately half of the yogurt mix. Mix gently and repeat with the rest of flour and yogurt.

Beat the egg whites with the cream of tartar until foamy, add the remaining of the sugar and continue to beat until soft peaks.

Gently fold approximately $\frac{1}{3}$ of the egg white into the batter, then fold in the remaining egg white, avoiding deflating the batter.

Fill the cupcake cups to $\frac{2}{3}$ and bake in pre heated oven at 350F for approximately 10 minutes until a inserted toothpick comes out clean.

Let the cupcakes cool down before icing them.



Mascarpone Frosting

Ingredients:

2 cup mascarpone cheese
5 tablespoon confectioner's sugar
1 tablespoon orange rind, grated
1 teaspoon orange blossom

Method:

Mix all the ingredients until fluffy.

Top the cupcakes with the mascarpone frosting and serve.





Did you know that mascarpone cheese is made by coagulating cream with a weak acid?

Thank you for stopping by Simple Recipes!