

# Passionfruit yoghurt cupcakes



## Ingredients:

- 90 grams of butter, softened
- 1/2 cup (110g) caster sugar
- 1 teaspoon finely grated orange rind
- 2 eggs
- 1 cup (150g) self-raising flour
- 1/2 cup (125ml) passionfruit pulp, plus 2 tablespoons extra for drizzling (optional)
- 1/3 cup (95g) Greek-style yoghurt

## Method:

- a) Preheat oven to 180°C and Line a 12-hole muffin pan with paper cases.
- b) Beat **butter, sugar, orange rind** and **eggs** in a small bowl with an electric mixer until light and fluffy.
- c) Stir in sifted **flour, passionfruit**, and **yoghurt**.
- d) Spoon mixture into cases and bake for about 25 minutes. Stand cakes in pan 5 minutes before turning, top-side up, on a wire rack to cool.
- e) Ice with your preferred icing and top with any remaining passionfruit
- f) Enjoy

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