

# Orange and Cardamom Cakes

**Type:**           **Serves:** Makes 24 large or 48 mini cakes

**Recipe source:** Stephanie Alexander Cooking with Kids **Fresh from the garden:** Oranges, Eggs

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Scales	250g butter
Measuring spoons and cups	1 ½ cup castor sugar
Pastry brush	4 large oranges
2 x mini muffin pans	4 eggs
Scissors	250g self raising flour
Chopping board	3 teaspoons cardamom pods
Large knife	2 extra tablespoon butter for greasing
Food processor	
Hand juicer	
Bowl 2 medium, 1 large	
Grater	
Whisk	
Sifter or sieve	
2 dessertspoons	
Skewer	
Wire rack	
spatula	

## What to do:

1. Preheat oven 190 degrees. Melt extra butter in small saucepan and brush mini muffin pans with pastry brush (omit this step if using patty cake/muffin papers)
2. Put cardamom pods in mortar and pestle and pound lightly to remove husks and discard then pound seeds into fine powder,
3. Set out chopping board with wet cloth underneath. Cut measured butter into small cubes and place in the bowl of the food processor. Add the sugar and run the motor for 1 min
4. Grate zest off the oranges place in medium bowl. Cut oranges in half, juice oranges and place in the same bowl.
5. Crack eggs and place them in with the orange juice bowl and whisk to combine
6. Sift flour and ground cardamom into second medium bowl
7. With the food processor running, and working quickly, add about 1/3 of the juice mixture, then add about 1/3 of flour mix. Repeat this process twice more until both bowls empty and process until smooth and creamy.
8. Spoon the batter evenly into the greased muffin pans filling each hole until 2/3 full. Bake 10 min then test with skewer to see if cooked. If skewer comes out clean they are cooked.

