

ORANGE POPPY SEED MINI MUFFINS WITH RASPBERRY PINK ICING

Muffin recipe adapted from Cupcakes!

MUFFINS

INGREDIENTS:

- 1 cup all purpose flour
- 1/2 t baking powder
- 1/2 t baking soda
- 1/4 t salt
- 1/4 cup (1/2 stick) butter, softened
- 3/4 cup sugar
- 2 large eggs
- 1 t vanilla extract
- 1 1/2 - 2 t grated orange zest
- scant 1 T poppy seeds
- 1/2 cup buttermilk*
- 1 t orange juice
- 27-32 raspberries

DIRECTIONS:

1. Preheat oven to 350 degrees. Line 27-32 mini muffin tin cups with paper liners.
2. Sift the flour, baking powder, baking soda, and salt into a medium bowl and set aside.
3. In a large bowl, using an electric mixer on a medium speed, beat the butter and sugar until smoothly blended and lightened in color, about 1 minute. Add the eggs one at a time, beating until each is blended and batter looks creamy. Mix in the vanilla, orange zest and poppy seeds.
4. On a low speed, add half of the flour mixture, mixing just to incorporate it. Mix in the buttermilk to blend it. Mix in the remaining flour mixture until it is just incorporated and batter looks smooth. Stir in orange juice.
5. Fill each paper liner using a cookie scoop or about 1 teaspoon of batter. Pop one raspberry on top of each cupcake and press in lightly. Bake at 350 degrees for 12 minutes or until a toothpick inserted in the center and comes out clean. Allow muffins to cool before drizzling. It makes for prettier frosting, trust me.

ICING

INGREDIENTS:

- 1 T butter, melted
- 1 cup powdered sugar, divided
- 2 t orange juice
- 2-4 raspberries mashed

DIRECTIONS:

1. Stir butter and 2/3 cup powdered sugar together until it looks like large crumbs.
2. Add 2 teaspoons orange juice and mix completely. Mash two raspberries and stir into the icing.
3. Add remaining 1/3 cup powdered sugar one tablespoon at a time until slightly thicker than a glaze. Drizzle on top of the cupcakes and eat 26.