

ORANGE & POPPY SEED CUP CAKES

<i>Ingredients</i>	<i>Equipment</i>
2 Cups Plain Flour	Cup Cake Tray
2 Teaspoons Baking Powder	Large & Medium Mixing Bowl
½ Teaspoon Bi-Carb Soda	Sifter
150 Grams Caster Sugar	Cup Measurements
125ml Oil	Spoon Measurements
Juice of 1 Orange Juice	Measuring Jug
100ml Soya Milk	Wooden Spoon
1 Egg	Juicer
1/3 Cup Poppy Seeds	Zester
Zest of 1 Orange	2 Teaspoons
	Patty Pans

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Sift Flours, Baking Powder, Bi Carb Soda in the large mixing bowl.
4. Add the sugar and mix well.
5. Zest the Orange add to the flour.
6. Juice the Orange.
7. In the medium bowl add oil, orange juice, soya milk and whisk in the egg.
8. Stir the oil mixture into the bowl of dry ingredients.
9. Add the poppy seeds and mix well.
10. Half fill the patty pans with mixture.
11. Place in a 200 degree oven for approximately 10-15 minutes or until golden brown.