

Orange Olive Oil and Rosewater Cupcake

Recipe courtesy of Brady Breese, Urban Cookies & OllieCake, 2011

*1/2 cup extra virgin olive oil
1 cup sugar
3/4 teaspoon sea salt
2 teaspoons pure orange extract
2 large eggs
1/4 cup orange marmalade
1 medium seedless orange, zested, then peeled and chopped
1/2 cup heavy whipping cream
1/4 cup almond meal
1 1/4 cups plus 2 tablespoons all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 cup cold water
Honey glaze, recipe follows
Organic baby rose petals, for garnishing
Yogurt rosewater butter cream frosting, recipe follows*

Preheat oven to 350 degrees F.

Line a muffin pan with 12 regular-size cupcake liners. In the bowl of an electric stand mixer with paddle attachment or a standard hand held mixer and large mixing bowl, mix oil, sugar, salt, and orange extract on medium speed for 30 seconds. Add both eggs and continue mixing on medium speed for 30 seconds. Scrape down the sides and bottom of the bowl with a rubber spatula and mix again on medium speed for 10 seconds. Next, add the marmalade and the zest of the orange. In a food processor or blender combine the chopped orange and heavy cream and blend until smooth. Add this mixture to the wet ingredients, as well as the almond meal and mix on medium speed for 30 seconds. In a medium bowl, sift flour, baking powder and baking soda. Add to the wet ingredient mixture and mix on medium speed for 30 seconds. Turn the mixing speed down to low, add cold water and continue mixing until incorporated. Scrape the sides and bottom of bowl one last time to be sure all ingredients are fully incorporated.

Fill the 12 cupcake liners 2/3-full with batter and bake for 22 minutes. Rotate pan 180 degrees after 11 minutes of baking. Oven heat and times may vary so bake until the tops are no longer wet and spring back upon touching. Cool cupcakes completely.

Yield: 12 cupcakes

Honey Glaze:

1/2 cup honey

In a small sauce pan over low heat, simmer honey until it starts to bubble. Remove from heat and transfer to a small bowl.

Yield: 1/2 cup

Yogurt Rosewater Butter Cream Frosting:

8 ounces salted butter, room temperature (recommended: European style)

4 cups powdered sugar

1/4 cup whole milk plain yogurt (recommended: European style)

1/2 teaspoon rosewater

In the bowl of an electric stand mixer with paddle attachment or a standard hand held mixer and medium mixing bowl, whip butter on medium speed for 1 minute. Scrape down the sides and bottom of the bowl with a rubber spatula and mix again on medium speed for 15 seconds. In a small bowl, sift powdered sugar. Add the sugar to the whipped butter and mix on medium speed until fully incorporated. Scrape the sides and bottom of bowl again and add the yogurt and the rosewater. Mix on medium-high speed for 1 minute.

Yield: approximately 2 1/4 cups

To Assemble:

Transfer cooled cupcakes to a platter. Dip each cupcake top into the honey glaze mixture. Place frosting in a piping bag with a round tip or in a gallon-size plastic baggy. Snip a 1/2-inch off of the corner of the plastic baggy and begin piping frosting onto each cake. You may also frost by simply using a butter knife and spread the frosting evenly over each cake. Next, with a tweezer or small tong, delicately place 3 baby rose petals on each cupcake.

Prep Time: 45 minutes

Cook Time: 22 minutes

Ease of Preparation: easy