

More than 1 hour

Makes 12

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Ingredients:

- 3 Earl Grey tea bags
- 1 cup (250ml) hot milk
- 1 box (500g) PnP vanilla cake pre-mix
- ¼ cup (60ml) orange juice
- Grated peel of 2 oranges

Icing:

- ½ cup (125g) butter, cubed and at room temperature
- 4 Earl Grey tea bags, steeped in ¼ cup (60ml) boiling water
- 4 cups (520g) Icing sugar

Method

1. Steep tea bags in hot milk for 20 minutes, then discard bags.
2. Preheat oven to 180°C and line a 12-cup muffin pan with paper baking cups.
3. Prepare cupcake premix as per packet instructions, adding orange juice, grated peel and cooled tea-infused milk.
4. Spoon batter into muffin pan cups.
5. Bake for 18-22 minutes until golden or until a skewer inserted into the centre comes out clean.
6. Cool on a wire rack.
7. Whisk butter using an electric mixer until smooth, then whisk in cold tea.
8. Add icing sugar one cup at a time, whisking until fluffy and smooth before adding the next.
9. Spoon or pipe onto cooled cupcakes.
10. Serve with caramel-dipped naartjie segments, if you like.

COOK'S NOTE:

Dip naartjie segments in hot caramel, leave to set for 20 minutes and use as a garnish.

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