

Less than 45 minutes

Makes 12 (or 24 small)

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Ingredients:

Syrup:

- 1 cup (250ml) brown sugar
- 1 cup (250ml) orange juice
- 2 sprigs rosemary
- 1 vanilla pod, sliced

Cake:

- 1 ½ cups (300g) butter, softened
- 1 ½ cups (300g) castor sugar
- 5 eggs
- 1 tsp (5ml) vanilla essence
- 2 cups (300g) self-raising flour, sieved
- Pinch salt
- 2 small oranges, unpeeled and sliced
- Fresh mint, to garnish

Method

#### **COOK'S NOTE**

Don't have a vanilla pod? Add 1 tsp (5ml) vanilla essence once syrup is removed from heat.

1. Heat syrup ingredients in a pan over medium heat.
2. Stir until sugar melts.
3. Reduce heat and leave to infuse.
4. Spray two large 6-cup or two regular 12-cup muffin pans with non-stick spray.

5. Place orange slices at the base of each muffin cup.
6. Cream butter and sugar with an electric beater until pale and fluffy.
7. Add eggs one by one while whisking continuously (make sure each egg is fully incorporated before adding the next addition).
8. Mix through vanilla essence, then fold in flour and salt.
9. Spoon batter into muffin cups until two-thirds full.
10. Bake for 25-30 minutes at 180°C or until an inserted skewer comes out clean.
11. Cool cakes in muffin pan.
12. Remove vanilla pod and rosemary from syrup and reheat.
13. Pour hot syrup over cakes and carefully turn out on a plate.
14. Garnish with mint and serve.