Orange and Cardamom Cakes

**Fresh from the garden:** Oranges  
**Recipe source:** Stephanie Alexander Kitchen Garden Cooking with Kids

**Equipment:**  
- Scales  
- Measuring cups and spoons  
- 24 hole mini muffin tin  
- Chopping board  
- Knives  
- Food processor  
- Juicer  
- Mixing bowls  
- Whisk  
- Microplane  
- Sifter

**Ingredients:**  
- 125 grams butter  
- ¾ cup castor sugar  
- 2 oranges  
- 2 eggs  
- 125 grams self-raising flour  
- 2 teaspoons ground cardamom  
- Cooking spray  
- Cream cheese icing:  
  - 60 grams icing sugar  
  - 60 grams cream cheese  
  - 30 grams butter

**What to do:**  
Preheat oven to 200 C. Spray the muffin tin well with cooking spray.

Cut butter into cubes and place in the bowl of a food processor. Add the sugar and process for 1 minute.

Grate the zest of the oranges and place in a medium bowl. Juice the oranges and add to the bowl.

Crack the eggs into the same bowl, then lightly whisk to combine.

Sift the flour and ground cardamom into the second bowl.

With the food processor running, add about one-third of the egg and juice mixture, then add about one-third of the flour mixture.

Then add another one-third of the egg mixture and another one-third of the flour mixture, then the remaining egg mixture and flour mixture and process until smooth and creamy.

Spoon the batter evenly into the muffin holes, filling each one about two-thirds full. Bake for 10 minutes or until cooked. To test cakes insert a metal skewer. If the skewer comes out clean the cakes are done.

Cream cheese icing: While cakes are cooking wash and clean the bowl of the food processor. Add to the processor the sifted icing sugar, cream cheese and butter. Process until smooth and creamy.

Remove cakes from oven. Allow them to cool for 1 minute in the tin, the remove them and place on a wire rack to cool. When cakes are cool use a spatula to spread a little icing on top of each cake and serve.