



- Cupcakes**
- 1½ cups (200 g) self-rising flour
 - ½ teaspoons ground cinnamon
 - ⅛ teaspoon salt
 - ⅓ cup (30 g) ground almonds
 - 1 cup (200 g) superfine (caster) sugar
 - 2 large eggs
 - 1 teaspoon finely grated orange zest
 - 1 teaspoon vanilla extract (essence)
 - 1 cup (250 ml) cream
 - 12 milk chocolate squares
 - Small cachous, to decorate
 - 12 sparklers, to decorate

- Jaffa Ganache**
- 4 ounces (120 g) dark chocolate, coarsely chopped
 - ¼ cup (60 ml) light (single) cream
 - 2 teaspoons finely grated orange zest

12 HAPPY NEW YEAR CUPCAKES

Cupcakes: Preheat the oven to 325°F (170°C/gas 3). • Line a 12-cup muffin pan with paper baking cups. • Sift the flour, cinnamon, and salt into a small bowl. Stir in the ground almonds. • Beat the sugar, eggs, orange zest, and vanilla in a medium bowl with an electric mixer on medium-high speed until pale and creamy. • With mixer on low speed, gradually add the mixed dry ingredients and cream. • Spoon half the batter into the prepared cups. Place a chocolate square in the center of each then spoon in the remaining batter, filling each

one three-quarters full. • Bake for 20–25 minutes, until golden brown and firm to the touch. • Place on a rack and let cool completely. • **Jaffa Ganache:** Melt the chocolate and cream in double boiler over barely simmering water. Remove from the heat, stir in the orange zest and let cool. • Spread ganache over the top of each cupcake and sprinkle with cachous. Cut the sparklers down to a shorter size and insert into the cupcakes. Light when ready to serve.

