

- Orange cupcake in a mug -



INGREDIENTES

For 1 mugcake:

½ SMALL ORANGE

¼ CUP OF FLOUR

3 TBSP OF ALMOND FLOUR

3 TBSP OF SUGAR

2 TBSP OF MELTED BUTTER

¼ TBSP OF BAKING POWDER

A PINCH OF SALT

1 EGG

A BIG SPLASH OF VAINILLA MOLINA

For the frosting:

½ PACKAGE OF CREAM CHEESE

A BIG SPLASH OF VAINILLA MOLINA

1 1/2 CUP OF POWDERED SUGAR

PROCEDIMIENTO

For the cupcake:

1. CUT THE ORANGE IN HALF AND PLACE IN A BOWL WITH 1 CUP OF WATER.
2. HEAT IN THE MICROWAVE FOR 6 MINUTES.
3. LET COOL.
4. CHOP OR PROCESS THE ORANGE INTO SMALL PIECES.
5. IN A MUG, MIX THE MELTED BUTTER, SUGAR, EGG AND A BIG SPLASH OF VAINILLA MOLINA
6. ADD THE ALMOND FLOUR AND BAKING POWDER.
7. STIR IN THE PROCESSED ORANGE, WITHOUT FILLING THE ENTIRE MUG.
8. MICROWAVE FOR 4 TO 5 MINUTES.

For the frosting:

1. BEAT THE BUTTER IN A BOWL UNTIL CREAMY.

2. ADD THE CREAM CHEESE AND CONTINUE BEATING.
3. SIFT IN THE POWDERED SUGAR AND GRADUALLY FOLD IN.
4. ADD A BIG SPLASH OF VAINILLA MOLINA, AND CONTINUE BEATING.
5. LET COOL TO DECORATE.

To decorate:

1. PLACE THE FROSTING IN A PIPING BAG AND DECORATE THE MUGCAKE.
2. DECORATE WITH ORANGE ZEST AND SLICES.