



FRUITY DELIGHTS WITH TANGERINES

# FANTA MINI CUPCAKES



These fantastic Fanta mini cupcakes will sweeten your day: @sallyswelt has refined these tiny treats for you with fruity tangerines for the perfect sweet-and-tangy taste experience!

## INGREDIENTS

### Mix

- » 100 g sugar
- » 1 pinch of salt
- » 220 g flour
- » ½ tsp baking powder
- » ¼ tsp bicarbonate of soda
- » 2 eggs
- » ½ tsp vanilla extract
- » 150 ml sunflower oil
- » 100 ml Fanta

### Cream

- » 200 g cream
- » 200 g sour cream
- » 1 tsp vanilla extract
- » 20 g icing sugar
- » 5 tsp whipping cream stabiliser

### To sprinkle & garnish

- » 1 can tangerines
- » Pinch of cinnamon

**METHOD:**

- 01.** Pre-heat the oven to 170°C top/bottom heat.
- 02. Mix:** Stir together the sugar, salt, flour, baking powder and bicarbonate of soda. Add the eggs, vanilla extract, sunflower oil and the Fanta and stir briefly.
- 03.** Spoon the mixture into a piping or freezer bag. Fill the paper cases up to  $\frac{3}{4}$  with the mix, and bake the muffins in the pre-heated oven at 170 °C top/bottom for about 12-14 minutes.
- 04.** Then leave to cool completely.
- 05. Cream:** Whisk the cream with 2 tsp whipping cream stabiliser until not quite stiff. Add the sour cream, vanilla extract, icing sugar and the remaining whipping cream stabiliser, and whisk until stiff.
- 06.** Spoon the cream into a piping bag with a star nozzle and pipe pretty dots onto the muffins.
- 07.** Sprinkle with a little cinnamon and top each one with a tangerine segment. Refrigerate until ready to consume.

**ENJOY!**