

ROSEMARY & ORANGE SYRUP CAKES

<i>Ingredients</i>	<i>Equipment</i>
200 Grams Unsalted Butter	Large & Medium Mixing Bowls
1 ½ Cups Caster Sugar	Sifter
1 ½ Cups Plain Flour	Whisk
¾ Cup Polenta	Spoon Measures
1 ½ Teaspoons Baking Powder	Cup Measures
3 Eggs	Chopping Board
Zest of 1 Orange (save the juice for the syrup)	Knife Wooden Spoon
2 Teaspoons chopped Rosemary	Juicer
	Zester
For the Syrup	Muffin Tray and Muffin Cases
Juice of the orange	Saucepan
1 Cup Icing Sugar	Wooden Spoon

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Cut the butter in to small pieces**
- 4. Whisk the butter and caster sugar in the large mixing bowl until light and creamy**
- 5. Zest the whole orange, set aside**

- 6. In your medium mixing bowl mix together flour, polenta and baking powder.**
- 7. Mix 1/3 of the dry ingredients into the butter mixture, followed by one egg, mix well with the wooden spoon. Now add 1/2 of the dry ingredients into the butter mixture, followed by one egg, mix well. Now add the remaining dry ingredients followed by the last egg. Mix well.**
- 8. Finally mix in the orange zest and chopped rosemary.**
- 9. 3/4 fill each muffin case.**
- 10. Bake in a moderate oven for approximately 20 minutes.**

For the Syrup

- 11. Juice the orange**
- 12. Add the juice and icing sugar in the saucepan and allow to boil until sugar dissolves and thickens slightly.**

Place the muffin cakes onto a serving plate and prick about 4-5 holes on the top.

Pour the syrup over the top and leave to cool before eating.-