

A Recipe From *tikkido*

Blood Orange Cupcakes

<https://tikkido.com/blog/blood-orange-cupcakes>

Cupcake Ingredients:

- 2 cups sugar
- 3 ½ cups flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- zest of one blood orange
- 1 cup water
- 1 cup blood orange juice
- ¾ cups oil
- 1 teaspoon vanilla

Blood Orange Simple Syrup Ingredients:

- 3 Tablespoons blood orange juice
- 1 Tablespoon lemon juice
- 4 tablespoons sugar

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Mix all cupcake ingredients together.
3. Divide batter between two lined cupcake tins (to make 24 cupcakes total)
4. Bake for approximately 22 minutes, until a test skewer comes out clean.
5. While cupcakes cool, make simple syrup by combining ingredients and heating just until the sugar dissolves.
6. Use a plastic syringe to inject some of the blood orange simple syrup into the center of each cupcake.
7. Top with blood orange buttercream frosting.

