

Citrus Cakes

Makes 10 cakes

Recipe from Vanille @ Down Under

- 225g flour
- 1/2 tsp baking soda
- 1 1/2 tsp baking powder
- 150g caster sugar
- 2 eggs
- 80g unsalted butter, melted
- 240ml yogurt
- 1 mandarin, peeled
- 1 full lemon zest finely grated or diced
- One pinch of salt

1. Preheat oven to 190°C
2. In a large bowl mix together all the dry ingredients: flour, baking soda, baking powder and sugar
3. In an other bowl mix wet ingredients: eggs slightly beaten, butter and yogurt
4. Drop the dry mix into the wet one, add lemon rind and mix quickly
5. Pour the batter in a muffin tin. Fill up to $\frac{3}{4}$ each
6. Push in each cake a mandarin segment
7. Bake for 25 minutes or until golden.
8. Remove from oven, turn cakes out of the tin and let them cool on a wire rack.