



Orange-cranberry cupcakes

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique



YIELD: 20

PREPARATION: 20 MINUTES

COOKING: 30 MINUTES

ORGANIC INGREDIENTS

- 1 box [Golden Cake Mix Cuisine L'Angélique](#)
- 2 large eggs (110 g)
- 100 g (1/2 cup) light olive oil
- 22,5 ml (1 tbsp + 1 1/2 tsp) orange zest
- 10 ml (2 tsp) vanilla extract
- 125 g (1/2 cup) fresh-squeezed orange juice
- About 185 g (3/4 cup) plant-based milk substitute* of your choice
- 100 g (1 cup) fresh or frozen cranberries, cut in halves

* If you are not on a dairy-free diet, replacing the plant-based drink with cow's milk is an option.

PREPARATION

1. Pour the orange juice into a measuring cup and add enough plant-based milk substitute to obtain 315 g (1 1/4 cups) of liquid.
2. Preheat the oven to 180 °C (350 °F).
3. In a large bowl, combine all the ingredients (except cranberries).
4. Beat with an electric mixer on medium speed for 30 seconds to 1 minute, until the batter thickens. Use a spoon to add the cranberries.
5. Pour batter into 20 paper-lined muffin molds.
6. Bake for 25 to 30 minutes or until an inserted toothpick comes out clean.
7. Unmold as soon as you remove the pan from the oven and let cool on a rack.

Golden Cake Mix Cuisine L'Angélique can be used to make these delicious cupcakes.
