Olive Oil Cupcakes

⏱ 40 min | 🍽 10 cupcakes

✋ **An adult handles the oven**



What you need

- ☐ 3 eggs
- ☐ ½ cup olive oil
- ☐ Grated zest of 1 orange
- ☐ 1 cup sugar
- ☐ ½ cup orange juice
- ☐ 1½ cups self-rising flour

How to make it



Whisk the eggs and sugar until pale.



Add the olive oil, orange juice and zest.



Stir in the flour and fill 10 muffin liners.



An adult bakes them for 20 min at 180°C / 350°F.

💡 **Tip:** A great moment to tell the story of the little jar of oil – and use real oil in the recipe.