

MAKES: 12 CUPCAKES
PREPARATION TIME: 10 MINUTES
COOKING TIME: 35 MINUTES

ingredients

rice flour ¼ cup
all-purpose flour 2 cups
baking powder 1 teaspoon
baking soda 1 teaspoon
salt ¼ teaspoon
ground cardamom
1 teaspoon
eggs 4
sugar 1¼ cups
unsalted butter ½ cup
yogurt 1 cup
cooking rose water
1 tablespoon
sprinkles

special tools

rubber spatula
12 paper or silicone muffin cups
12-cup nonstick muffin pan

optional icing

In a large shallow mixing bowl, whisk 3 egg whites and 3 cups confectioners' sugar for 5 minutes. Add 2 tablespoons freshly squeezed lime juice and continue whisking for another 2 minutes, until you have a thick icing. Spoon icing over the cupcakes and decorate with fresh fruit or candies (photo on facing page, top right).



Nowruz Cupcakes

KEYK-E YAZDI



1 Before you start

- Gather all the ingredients and tools and ask for adult help, especially when using the oven.
- Preheat oven to 350°F (180°C).

2 Making the batter

- Sift together the rice flour, all-purpose flour, baking powder, baking soda, salt, and cardamom into a large shallow bowl.
- In another large shallow bowl, use a whisk to beat the eggs and sugar until creamy.
- Add the butter, yogurt and rose water and mix well until smooth.
- Using a long, rubber spoon, gradually add the dry ingredients to the wet ingredients. Mix, but do not over-mix (about 25 turns).

3 Decorating the cupcakes

- Place 12 paper muffin cups in the nonstick muffin pan.

- Spoon the batter into each paper muffin cup to about 2/3 full.
- Decorate each cupcake with your favorite sprinkles.

4 Baking the cupcakes

- Using oven mitts, place the muffin pan in the center of the oven.
- Bake for 35 minutes, or until lightly golden (if you stick a toothpick in the center of the cupcake and it comes out clean, your cupcakes are ready).
- Using oven mitts, remove the muffin pan from the oven. Take the cupcakes out of the pan and arrange on a cooling rack.
- Allow to cool completely. If you don't plan to eat the cupcakes right away, store them in a covered container in the refrigerator to keep them fresh.

