BASCO
GOURMET SPAIN TO YOUR DOOR

Spanish Magdalenas



PREP TIME
10 MINS

COOK TIME
20 MINS

TOTAL TIME
30 MINS

SERVES 6 PEOPLE

EASY

Ingredients

3 large free-range eggs
200g plain flour
125g caster sugar, plus extra for sprinkling
50ml whole milk
100ml olive oil
8g baking powder
Zest from ½ orange
Pinch of salt

Method

Pre-heat your oven 230°C/450°F/Gas Mark 8.

In a large bowl, beat the eggs vigorously with a whisk and start to add the sugar on a slow stream until fully incorporated. Do the same with the oil, pouring it slowly into the mix while you keep whisking. Do the same with the milk, flour and baking powder. Add a pinch of salt and the freshly grated orange zest.

Cover with cling film and allow to mix to rest in the fridge for 10 minutes. This will help the cold mix rise better when baked in the hot oven.

Use a large 12 cupcake silicone tray and line with cupcake cases. Take the mix out of the fridge, give it a good mix and pour into each case ¾ full. Sprinkle each case with some caster sugar.

Reduce your oven temperature to 200°C/400°F/Gas Mark 6 and bake for 15 minutes, do not open the door during this time.

Take the magdalenas out of the oven and allow them to rest in the silicone tray for 5 minutes before serving.

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