



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Spiced Mini Cakes

Ingredients

- 1 c all-purpose flour
- ½ c almond flour
- ½ c sugar
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp salt
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground black pepper
- 2 large eggs
- ¼ c whole milk yogurt
- 1 tsp vanilla
- 1 orange, zested
- ½ c chopped oranges, optional
- Soft caramel pieces, optional*

Allergies: dairy, nuts, eggs, gluten

Directions

Set oven to 350F and grease a muffin pan or mini cake molds.

In a large bowl, mix all-purpose flour, almond flour, sugar, baking powder, baking soda, salt, spices and set aside. In another bowl, mix the eggs, yogurt, and orange zest. Fold in the dry and wet mixes until fully incorporated, and stir in the chopped oranges.

Fill the molds ¾ full* and bake for 18-22 minutes or until the cake is set.

**If you'd like to add a softened caramel for a molten center, you can fill the molds ½ full, place your softened caramel of choice, and cover with a tad more batter until ¾ full.*

Let the mini cakes cool for 5-10 minutes, and then carefully remove them from the pan. Top with powdered sugar, nut crunch, and more!