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## Orange Blossoms

*Little bitty cupcakes that are delicious*

At a ladies holiday party, everyone was asking "Who made the orange blossoms?" and "Have you tasted the orange blossoms?" It turned out to be Gwen who has kindly shared the recipe with us. Makes 12 dozen

Quantity	Ingredients	Preparation Notes
<b>Icing</b>		
2 lbs	4X Sugar Sifted	• Have icing ready before mixing cake
3	Oranges (Juice only)	• Sift sugar
2	Lemons (Juice Only)	• Mix with juices until smooth
1	Rind of orange and lemon	• Add rinds and set aside
<b>Cake</b>		
1 Box	Yellow Cake Mix	• Mix box cake mix following directions on the box using milk instead of the water.
	Milk to replace water in cake	• Drop by after dinner coffee spoonfuls of mix into small greased muffin tins.
		• Cook 10-12 minutes at 350 degrees.
		• Dip in icing while hot.
		• Submerge and hold up with a fork to drain.
		• Place on waxed paper to cool. Store in cool place.