



Sunshine Orange & Honey Mini Cakes

Greece | Baking

Spotlight: First navel oranges

Inspired by Greek portokalopita, these little cakes drink up a bright orange-honey syrup while they are still warm. We zest, squeeze and bake sunshine right into the season.



Ingredients (makes 8–14 portions)

- 1 1/2–2 cups all-purpose flour
- 1 1/2–2 tsp baking powder
- 3/4–1 cups granulated sugar
- 3–5 navel oranges
- 1/2–3/4 cup plain yogurt
- 1/3–1/2 cup cooking oil
- 2–3 eggs
- 1/3–1/2 cup honey
- 12–16 muffin liners
- 1/2 tsp salt

Steps

1. Zest the oranges, then rub the zest into the sugar with your fingertips until it smells strongly of orange. This is a real pastry chef trick.
2. Whisk in the yogurt, oil, eggs and orange juice.
3. Fold in the flour, baking powder and salt just until combined — a few lumps are perfect. Lumpy batter makes tender cake.
4. Fill the muffin liners two-thirds full. An adult bakes at 350°F for 16–18 minutes.
5. An adult warms the honey with orange juice for the syrup and spoons it over the cakes while they are still warm — watch it disappear right into them.

Substitutions: Gluten-free: 1:1 gluten-free flour blend. Dairy-free: coconut or oat yogurt. Egg-free: 2 flax eggs (2 Tbsp ground flaxseed whisked with 5 Tbsp water, rested 5 minutes).

Cooking this at home: For four cakes, use 1/2 cup flour, 1/2 tsp baking powder, 1/4 cup sugar, 1 orange, 3 Tbsp yogurt, 2 Tbsp oil, and 1 egg. Rubbing zest into sugar is the moment worth repeating — have your Food Explorer smell it before and after.