

Magdalenas de Muertos

from Raellyn Hatter

Difficulty

Rrrrgh Brains

Ingredients

3 Tbsp/20 g anise seed, divided
1 c/250 mL water
2 oranges, zested
1 box yellow butter cake mix
6 Tbsp/85g butter, softened
3 large eggs
1 can vanilla flavored cake frosting
1 box assorted food coloring to tint frosting

You Will Also Need

- cupcake liners
- muffin pans
- microplane zester
- pastry bag
- round piping tip (Wilton/Ateco #402-10)
- parchment paper to make cornets

Chef's Notes

• Video tutorial for making a paper cone (cornet). <http://www.youtube.com/watch?v=45X8FnXBhPw>

Serves 20-24. Prep time: 15 minutes. Cook time: 20-24.

Directions

Insert the cupcake liners into the muffin pans and preheat your oven to 350°F/180°C.

Place 2 Tbsp/14g anise seed and the water into the sauce pan and bring to a boil over medium high heat. Remove from the heat, cover and let the seeds steep in the hot water for 10 minutes. When fully infused, strain the seeds from the water and discard them. The anise infusion will be used to flavor the batter.

While the seeds are steeping, zest the oranges and place the zest aside to incorporate after mixing the batter fully. In a mixing bowl, add the cake mix, softened butter, eggs, the remaining anise seed and the anise infused water. Mix until fully blended and then fold in the orange zest with a spatula. When fully incorporated, fill cupcake liners 2/3 full, and bake for 20-24 minutes until done. Cool on a wire rack until completely cold.

Use half the can of frosting in the pastry bag fitted with a round tip to frost the magdalenas to resemble sugar skulls. Divide the rest of the frosting up, tint with the cake colors, and load into cornets to pipe the bright details of the sugar skulls.

