### INGREDIENTS

- 1 cup sugar
- 1 cup flour
- 5 tablespoons butter
- 1 cup milk
- 3 eggs
- peel and juice of 2 oranges
- 1 teaspoon baking powder

### PREPARATION

1. Grease the cupcake pan with butter and preheat the oven to 375 degrees Fahrenheit.
2. Pour sugar, milk, baking powder, flour and the peel of two oranges in a blender and mix it.
3. Add eggs and melted butter and mix until smooth.
4. Pour the dough into the cupcake pan.
5. Bake for about 15 to 20 minutes in the oven. The middle of the tartlets stays soft.

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**Queijada de Laranja**

recommended by Jéssica from Portugal

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