

Magdalenas - Spanish Cupcakes

"Magdalenas" are like cupcakes - sweet and lemony, rich, but fluffy. The Spanish traditionally eat them at **el desayuno** (breakfast) with "café con leche," and they are said to have originated in Aragón. "Magdalenas" are not often prepared in homes today, but are sold in supermarkets and bakeries everywhere. These little cakes would be a great addition to any breakfast or a Sunday brunch.

- **Total Time:** 30 minutes
- **Yield:** 18 magdalenas

Ingredients

- 4 eggs
- 250 ml granulated sugar
- 125 ml butter
- 400 ml white flour
- 15 ml baking powder
- zest from 1 lemon
- 15 ml milk

Preparation

1. Preheat the oven to 375F (200C) degrees.
2. Measure 1/4 cup sugar into small bowl and set aside.
3. In a medium-size mixing bowl, beat the eggs with 3/4 cup sugar. Beat until the mixture is light.
4. In a small sauce pan, melt the butter on medium on the stove top. Or, melt it in the microwave. Make sure that the butter cools slightly and is not bubbling. As you continue to beat the egg mixture, slowly pour in the melted butter, making sure to mix thoroughly.
5. Stir in the [lemon zest](#) and milk.
6. Measure out the flour into a separate bowl. Add the [baking powder](#) to the flour and mix thoroughly.
7. While stirring the egg mixture, add in the flour mixture. Continue to stir until all ingredients are mixed well. The batter will be very thick.
8. Place paper liners in to cupcake pan. Use a 60 ml measure to spoon batter into cups, filling each one half full. Batter will more than double in size when baked. Use a teaspoon to sprinkle each *magdalena* with a bit of the reserved sugar.
9. Place pans on the middle shelf of the preheated oven for 18-20 minutes, until *magdalenas* have turned a golden color. Remove from oven and allow to cool for 5 minutes before taking out of the pan to cool further.