



# Queijadas de laranja -

## Orange Custard Cake Tartlets

by Jeremiah Duarte Bills and adapted from Cooking Lisbon

If you've ever experienced or made *queijadas de leite*, these are their delicious orange flavored cousins.

### **Dicas (tips):**

- I've included two baking methods. The first produces *queijadas* with caramelized sides and tops and a creamy center. This requires a hotter oven temperature with the oven's baking rack positioned in the upper third of the oven. These are pictures above.
- The second baking method produces *queijadas* with a more homogeneous texture and color. This requires a medium heat and the oven rack in the center of the oven. These are pictured at the end of the recipe.
- Feel free to adjust the amount of orange zest.
- You may infuse the milk and butter in step 3 with 1 or 2 cinnamon sticks. Allow them to infuse for at least 15 minutes or longer before removing.

### **Equipment:**

- a standard size cupcake/muffin pan with 12 cups or *queijada* tins (you will need more than 12 if using *queijada* tins)
- small or medium saucepan
- whisk
- medium sized bowl for mixing
- rubber spatula
- cooling rack
- small offset spatula or knife to remove *queijadas from pan*
- paper cupcake liners to present the *queijadas* (optional)

Makes about 14 cupcake size cakes or more if using *queijada* tins

### **Ingredients:**

510 grams (2 cups + 2 tbsp) whole milk  
150 grams (2/3 cup) orange juice  
2 oranges, zested  
56 grams (4 tbsp) unsalted butter  
1/2 tsp fine sea salt  
100 grams (2 large) eggs

135 grams (1 cup) all-purpose flour  
300 grams (1 1/2 cup) sugar

Softened butter for greasing  
Flour for dusting  
Ground cinnamon for sprinkling (optional)

### Method:

1. Preheat oven to 400F/200C. Place oven rack in the upper third position.
2. Generously butter and flour a standard size cupcake/muffin pan or *queijada* tins.
3. Heat the milk, butter and optional cinnamon stick(s) together in a saucepan until warm and the butter is melted. Set aside (remove cinnamon stick(s) if using just before proceeding).
4. In a medium bowl whisk together the sugar, flour, orange zest and salt.
5. Whisk in the eggs.
6. Gradually whisk in the orange juice followed by the warm milk mixture. The batter will be very liquid.
7. Fill each prepared pan a little less than full.
8. Bake for 18 to 25 minutes rotating the pan halfway through. You are looking for the edges to be golden and the center to be just set. A toothpick inserted into the center will come out almost clean. If you like more of a crust cook them longer.
9. As soon as they come out of the oven carefully run an offset spatula or small knife around the edges to make sure they are not stuck to the pan.
10. Cool in the pans for at least 10 minutes or longer, then remove to a wire rack to cool completely.
11. If you wish you may sprinkle cinnamon on top and serve in paper cupcake liners.

### Alternate baking method:

1. Preheat oven to 350F/180C. Place oven rack in the center position.
2. Proceed with recipe as stated above.
3. Bake for 20 to 30 minutes rotating the pan halfway through. They are done when a toothpick inserted comes out almost clean.
4. Cool in the pans for at least 10 minutes or longer, then remove to a wire rack to cool completely.
5. If you wish you may sprinkle cinnamon on top and serve in paper cupcake liners.

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