

OUR RECIPE

Leanne's Healthy Cup Cakes

INGREDIENTS

Makes approx 20 cupcakes (can be halved if required)

227g unsalted butter

227g caster sugar

4 large eggs

284g self raising flour

1 tsp baking powder

1 tsp vanilla bean paste

(or zest and juice of one lemon
if you would like lemon flavour)

Filling: Raspberry jam (or lemon curd)

Buttercream:

250g unsalted butter

500g sifted icing sugar



METHOD

1. Preheat oven to 150 degrees Celsius
2. Cream the butter and sugar until light and fluffy.
3. Scrape down sides of bowl, add eggs, flour, baking powder and flavouring.
4. Mix well, scrape down sides and mix again.
5. Use an ice cream scoop filled with the cake mix to fill each cupcake case (this ensures you get an equal amount of mixture in each one)
6. Bake in the oven for approximately 25-30 minutes until light golden brown and springy to touch.
7. Remove from oven and remove cupcakes from tray immediately onto a cooling rack (this will prevent the cases from peeling away from the cake) Leave to cool slightly and using a food safe glove, poke a hole in the centre of each cake.
8. Fill each cake with a small amount of jam.

To make the buttercream, soften the butter and slowly add the icing sugar, add 1 tsp vanilla bean paste and mix until a smooth consistency is achieved. The buttercream can be coloured to your preference using gel food colours, then pipe each cake using a swirl motion. Add any edible decorations and enjoy!