

Some delicious recipes!

Easy Chocolate Cupcakes (Makes 12)

<p>Ingredients:</p> <p>100g Plain Flour 20g Cocoa Powder 140g Caster Sugar 1½ teaspoons Baking Powder A pinch of Salt 40g Unsalted Butter (room temperature) 120ml Whole Milk (room temperature) 1 Egg ¼ teaspoon Instant Coffee</p>	<p>Chocolate Buttercream:</p> <p>300g Icing Sugar ~ sifted 100g Unsalted Butter (room temperature) 40g Cocoa Powder ~ sifted 40ml Whole Milk (room temperature)</p>
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- Preheat Oven ~ Gas Mark 3 / 170C / 325F.
- Sieve the flour, cocoa powder, sugar, salt & baking powder into a bowl.
- Add the butter and mix on a slow speed (either using a handheld mixer, or a freestanding mixer with a paddle attachment) until everything is combined & you get a sandy consistency.
- Lightly whisk the milk, egg and instant coffee together in a jug, then slowly pour into the flour mixture and mix for a couple of minutes until all the ingredients are incorporated and the mixture is smooth.
- Spoon the mixture into 12 paper cases until two-thirds full and bake for 20-25 minutes.
- When cooked a skewer inserted in the centre should come out clean & the sponge should bounce back when touched. Leave the cupcakes to cool in the tray for 10 minutes, then take them out & put on a wire cooling rack to finish cooling completely.
- To make the buttercream, beat the icing sugar, butter & cocoa powder slowly together either using a handheld mixer, or a freestanding mixer with a paddle attachment.
- On a slow speed, add the milk a bit at a time and mix thoroughly until all the milk has been incorporated.
- Continue mixing until the buttercream is light & fluffy (about 5 minutes).
- When the cupcakes are cold frost with the chocolate buttercream and decorate with chocolate covered krispies, chocolate buttons, Maltesers, sprinkles, etc.

Strawberry Milkshake Cupcakes (Makes 12 – 16)

<p>Ingredients:</p> <p>210g Plain Flour 250g Caster Sugar 1 teaspoons Baking Powder A pinch of Salt 70g Unsalted Butter (room temperature) 210ml Whole Milk (room temperature) 2 Eggs 40g Strawberry Milkshake Powder</p>	<p>Strawberry Milkshake Buttercream:</p> <p>500g Icing Sugar ~ sifted 160g Unsalted Butter (room temperature) 50ml Whole Milk (room temperature) 100g Strawberry Milkshake Powder</p>
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- Preheat Oven ~ Gas Mark 3 / 170C / 325F
- Sieve the flour, sugar, salt & baking powder into a bowl. Add the butter and mix on a slow speed (either using a handheld mixer, or a freestanding mixer with a paddle attachment) until everything is combined & you get a sandy consistency.

- Lightly whisk the milk, eggs and strawberry milkshake powder together in a jug, then slowly pour into the flour mixture and mix for a couple of minutes until all the ingredients are incorporated and the mixture is smooth.
- Spoon the mixture into the paper cases until two-thirds full and bake for 20-25 minutes.
- When cooked a skewer inserted in the centre should come out clean & the sponge should bounce back when touched. Leave the cupcakes to cool in the tray for 10 minutes, then take them out & put on a wire cooling rack to finish cooling completely.
- To make the buttercream, beat the icing sugar, butter slowly together either using a handheld mixer, or a freestanding mixer with a paddle attachment.
- In a jug, mix the milk & the strawberry milkshake powder together. On a slow speed, add the strawberry milk a bit at a time and mix thoroughly until all the milk has been incorporated.
- Continue mixing until the buttercream is light & fluffy (about 5 minutes).
- When the cupcakes are cold frost with the strawberry milkshake buttercream and decorate with sprinkles.

Gin and Tonic Cupcakes (Makes 12 for Adults Only)

Ingredients:

175g Unsalted Butter
 175g Caster Sugar
 175g Self Raising Flour
 25g Plain Flour
 2 x Large Eggs
 1 teaspoon Baking Powder
 3 tablespoons Tonic Water
 Zest of 1 Lime and 1 Lemon
 3 tablespoons Gin (or as much as you think you can get away with!)

Gin and Tonic Buttercream

500g Icing Sugar ~ sifted
 250g Unsalted Butter (room temperature)
 Juice of one lime
 40ml Gin (or to taste!)

Contains alcohol – please make this clear!

- Preheat Oven ~ Gas Mark 3 / 170C / 325F
- Beat the butter and the sugar together (either using a handheld mixer, or a freestanding mixer with a paddle attachment) until light & creamy.
- Add the eggs one at a time, mixing well between each addition.
- Add the sifted flours & baking powder and mix slowly until all the ingredients are thoroughly combined.
- Stir in the tonic water and the lemon and lime zest.
- Spoon the mixture into the paper cases until two-thirds full and bake for 20-25 minutes.
- When cooked a skewer inserted in the centre should come out clean & the sponge should bounce back when touched. Pierce the top of each cupcake 5-6 times with a clean skewer or cocktail stick & liberally brush the 3 tablespoons of gin (or as much as you think you can get away with!) over the top of each cupcake so that it soaks into the sponge. Leave to cool.
- To make the buttercream, beat the icing sugar & butter slowly together either using a handheld mixer, or a freestanding mixer with a paddle attachment.
- On a slow speed, add the gin a bit at a time and mix thoroughly until all the gin has been incorporated.
- Squeeze in the juice of the lime & continue mixing until the buttercream is light & fluffy (about 5 minutes).
- When the cupcakes are cold frost with the buttercream and decorate with a wedge of lemon or lime, freshly grated lemon or lime zest or as in the picture below, some strips of lemon zest that have been caramelised in a gin syrup.....I did warn you that these are for adults only.....

Thank you to Cute Little Cupcakes for these delicious suggestions!



Cute Little Cupcakes

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