



RECIPE OF THE MONTH



Strawberries & Cream Cupcakes

What food could epitomise a British summer more than than fresh strawberries and cream? This delicious combo is the inspiration for these beautifully moist cupcake treats which have a delicious, hidden jam centre!

For the Cake:

- 200g unsalted butter, softened
- 200g self raising flour
- 200g caster sugar
- 4 medium sized free range eggs
- 4tbsp of strawberry jam
- 250g fresh strawberries, hulled
- 250ml lightly whipped double cream
- icing sugar for dusting if required
- small sprigs of fresh mint for decoration

Method

- Pre-heat the oven to 200°C / gas 6
- Line 2 cupcake trays with 24 paper cases
- Using an electric whisk, cream the butter and sugar together in a large bowl until light and fluffy
- Beat in the eggs one at a time until well combined, then fold in the flour with a metal spoon until the mixture is soft and smooth
- Pipe or spoon the mixture into the paper cases until they are half full, then add half a teaspoon of jam in the centre
- Using the remaining cake mixture cover the jam on each cupcake until they are about three-quarters full
- Bake in the oven for 12-15 minutes or until light golden brown. The top of the cake should spring back when lightly pressed
- Remove the cakes from the oven and put aside to cool on a wire rack
- Once completely cool, pipe the whipped cream on the top of each cupcake and decorate with the stawberry halves
- Adorn with a small sprig of fresh mint and dust with icing sugar if required