



# RECIPE OF THE MONTH



## Valentine's Day Cupcakes

The perfect gift or treat for Valentine's Day, moist cupcakes laced with fresh raspberries and passion fruit topped off with a rich butter cream.

### For the Cakes

- 125g self raising flour
- 125g caster sugar
- 125g softened unsalted butter
- 2 whole eggs
- 150g fresh raspberries
- Pulp of 6 passion fruits, sieved
- milk, to loosen the mixture as required

### For the Icing

- 500g icing sugar, sifted
- 160g unsalted butter
- 1 vanilla pod, seeds only
- 2 drops of pink food colouring
- 50ml of milk
- Decorations to finish

### Method

- Pre-heat the oven to 180°C / gas mark 4
- Place 12 paper cases in a cupcake tray
- Beat the butter and sugar in a bowl until pale and fluffy. Add the eggs 1 at a time and beat until combined
- Fold the flour, raspberries & passion fruit pulp into the mixture until smooth. Add a little milk if the mixture is too stiff
- Divide the mixture evenly between the the paper cases and bake for 20 minutes until golden brown
- Remove from the oven and set aside to cool in the tin for 10 minutes before turning out onto a wire rack
- For the icing, use an electric whisk to cream the icing sugar and butter together until light and fluffy.
- Whisk in the vanilla pod seeds and food colouring and just enough milk to form a smooth paste
- Spoon the icing into a piping bag and with a large start shaped nossle pipe over the cakes