

## STRAWBERRY AND VANILLA CUPCAKES

### EQUIPMENT

MIXING BOWLS, WHISK, RUBBER SPATULA, MUFFIN TRAY, PATTY PANS, PIPING BAG WITH VARIOUS NOZZLES, BLADED MIXER, CAKE RACK, METAL OR BAMBOO SKEWER, CHEF KNIFE

### INGREDIENTS

185GM SELF RAISING FLOUR, 110GM CASTER SUGAR, 100GM SOFT BUTTER, 2 EGGS, 30GM MILK, ¼ VANILLA BEAN

### INGREDIENTS - ICING

185GM SOFT BUTTER, 240GM PURE ICING SUGAR, 20GM MILK, 2-3 DROPS RED FOOD COLOUR, 3 STRAWBERRIES, MINT SPRIGS

### METHOD

IN A LARGE MIXING BOWL PLACE THE BUTTER, CASTER SUGAR AND SPLIT VANILLA BEAN, WHISK TOGETHER UNTIL PALE

CRACK IN ONE EGG AT A TIME AND WHISK UNTIL WELL COMBINED

REMOVE THE WHISK AND ADD THE FLOUR AND FOLD THROUGH UNTIL WELL COMBINED

PLACE THE MIX INTO A PIPING BAG FITTED WITH A STRAIGHT NOZZLE AND PIPE INTO PATTY PANS FILLING THEM A LITTLE OVER ¾ FULL

PLACE THE CUP CAKES IN A PRE-HEATED OVEN COMBI SETTING 165 DEGREES FOR 12-15 MINS

WHILE THE CUPCAKES COOK MAKE THE ICING BY PLACING THE BUTTER AND ICING SUGAR IN THE BOWL OF A BLADED MIXER AND MIX UNTIL SMOOTH AND COMBINED, ADD THE MILK AND FOOD COLOUR AND MIX AGAIN UNTIL THE COLOUR IS EVEN

PLACE THE ICING IN A PIPING BAG FITTED WITH A "STAR" NOZZLE AND SET ASIDE AT ROOM TEMPERATURE

ONCE THE CUPCAKES ARE COOKED CHECK THEM WITH A SKEWER TO ENSURE THEY ARE COOKED AND SET ASIDE ON A CAKE RACK TO COOL

ONCE COMPLETELY COOL PIPE THE ICING ON THE TOP OF THE CUPCAKES, CUT THE STRAWBERRIES INTO ¼ AND PLACE A PIECE OF STRAWBERRY ON TOP WITH A SPRIG OF MINT AND SERVE.

### HINTS & TIPS

- THIS CUPCAKE MIX CAN BE TOPPED WITH ANY FLAVOUR AND COLOUR OF ICING
- WHEN PIPING THE ICING MAKE SURE IT IS AT ROOM TEMPERATURE, BECAUSE OF THE BUTTER CONTENT IN THE ICING IT SETS QUICKLY WHEN COLD
- CUPCAKES DON'T KEEP PARTICULARLY WELL SO BAKE AND EAT ON THE SAME DAY