# **Christmas Spiced Cupcakes**

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### **INGREDIENTS**

### **Cupcakes**

- 200g unsalted butter
- 150g light muscovado sugar
- 50g golden caster sugar
- 200g plain flour
- 2 tsp baking powder
- ½ tsp vanilla extract
- 1 tsp ground ginger
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- 3 eggs

## **Icing**

- 200g unsalted butter
- 50g light muscovado sugar
- 3 tbsp double cream
- 400g icing sugar
- Large pinch of cinnamon

Optional for decoration — decorative orange chocolate pieces

### **METHOD**

- 1. Line a muffin tin with 12 cupcake cases and preheat the oven to 175 degrees fan.
- 2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs and vanilla extract and beat until combined.
- 3. Add flour, baking powder, ground ginger, cinnamon, nutmeg until smooth.
- 4. Spoon equal amounts into each cupcake case and bake for 18

minutes.

- 5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
- 6. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, muscovado sugar, double cream and cinnamon and beat again until soft and creamy.
- 7. Either pipe or spoon onto the cooled cupcakes
- 8. Optional: scatter orange chocolate pieces



ENJOY! If you opt for Christmas Spiced Cupcakes, please do share a picture!