Ruby, Lime & Coconut Polenta Cupcakes (GF)

Ruby, Lime & Coconut Polenta Cupcakes (GF)

INGREDIENTS

CUPCAKE

- 250g salted butter
- 150g golden caster sugar
- 100g light brown sugar
- 100g ruby chocolate, melted and cooled
- 100g polenta
- 50g desiccated coconut
- 1 tsp baking powder
- 150g coconut flour
- 4 large eggs
- 1 lime, zest and juice
- Pink food colouring (optional)

ICING

- 250g full fat cream cheese
- 250g mascarpone
- 100g white chocolate, melted and cooled
- 1/2 lime, juice and zest

METHOD

- 1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 160 degrees fan.
- 2. Beat together your salted butter and sugars until light and fluffy. Add in the eggs, beat until combined.

- 3. Add the ruby chocolate and lime juice and zest and beat again until mixed thoroughly
- 4. In a separate bowl mix together the polenta, desiccated coconut, coconut flour, baking powder
- 5. Add the dry ingredients into the wet and beat again until just combined. If you are using it at this stage add a couple of drops of the pink food colouring and beat again until smooth
- 6. Spoon equal amounts into each cupcake case and bake for 22-25 minutes or until a skewer comes out clean.
- 7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
- 8. To make the icing, combine the cream cheese, mascarpone, white chocolate and lime juice in a bowl and beat until thick, creamy and holds its shape, pop in the fridge for 10 minutes before piping
- 9. Pipe onto the cooled cupcakes and top with the lime zest

Notes:

If you can't find ruby chocolate (I got mine from Tesco) just sub for white chocolate instead, it will give a slight different flavour but will be equally yummy!



ENJOY! If you opt for Ruby, Lime & Coconut Polenta Cupcakes, please do share a picture!

Coffee & Cardamom Cream Cupcakes

Coffee & Cardamom Cream Cupcakes

INGREDIENTS

CUPCAKE

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 200g self-raising flour
- 1 tbsp boiled water mixed with 2 tsp of instant coffee

ICING

- 250ml double cream
- 100g icing sugar
- 360g Philadelphia cream cheese
- 1 tsp cardamom essence

METHOD

- 1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 180 degrees fan.
- 2. Beat together your unsalted butter and sugars until

- light and fluffy. Add in the eggs, beat until combined.
- 3. Add flour and coffee and beat again until smooth.
- 4. Spoon equal amounts into each cupcake case and bake for 15-18 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 cardamom cream, combine the double cream, Philadelphia, icing sugar and cardamom essence in a bowl and beat until thick, creamy and holds its shape
- 7. Pipe onto the cooled cupcakes



ENJOY! If you opt for Coffee & Cardamom Cream Cupcakes, please do share a picture!