

# Salted Caramel Cupcakes (GF)

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## INGREDIENTS

### CUPCAKE

- 200g salted butter
- 275g light brown sugar
- 3 tsp baking powder
- 225g GF plain flour
- 25g cocoa powder
- 50g soured cream
- 2 large eggs
- 1/2 tsp vanilla bean paste
- 100g caramel (I use carnation)
- pinch of salt
- 25g cocoa powder
- 1 tsp xanthum gum
- 50g condensed milk

### ICING

- 275g butter
- 200g condensed milk
- 200g icing sugar
- 100g caramel
- 1/2 tsp salt

### METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 170 degrees fan.
2. Beat together your salted butter and sugar until light and fluffy. Add in the eggs, beat until combined.

3. Add the soured cream, vanilla bean paste, caramel, condensed milk and salt and beat until completely combined
4. In a separate bowl mix together the GF flour, xanthum gum and cocoa powder
5. Add the dry ingredients into the wet and beat again until just combined.
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 butter and icing sugar, beat until pale
9. Add in the condensed milk, caramel and salt and beat again until thick and creamy in consistency, pop in the fridge for 10 minutes before piping
10. Pipe onto the cooled cupcakes



ENJOY! If you opt for Salted Caramel Cupcakes (GF) Cupcakes, please do share a picture!

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# 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!

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# 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!

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## **Pina Colada Cupcakes**

# Pina Colada Cupcakes

## INGREDIENTS

### CUPCAKE

- 200g unsalted butter
- 100g light brown sugar
- 100g caster sugar
- 3 large eggs
- 2 tbsp of coconut cream
- 50g desiccated coconut
- 3 pineapple rings cut into small pieces and dusted in a little plain flour
- 200g self-raising flour
- 2 tsp baking powder

### ICING

- 250g unsalted butter
- 450g icing sugar
- 2 tbsp coconut cream
- 1 tbsp white rum (optional)

### DECORATION

- Glace cherries and pineapple chunks

### METHOD

1. Line a muffin tin with 12 deep 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, coconut cream and vanilla extract beat until combined.
3. Add flour, baking powder, desiccated coconut and beat again until smooth.
4. Fold in the chopped pineapple rings
5. Spoon equal amounts into each cupcake case and bake for 18-20 minutes (until a skewer comes out clean).
6. Remove from oven, leave in the tin for 10 minutes then

transfer to a wire rack to cool completely.

7. To make the icing, beat the butter until pale and fluffy, then add the icing sugar, coconut cream and white rum and beat again until soft and creamy.

8. Either using a spoon or pipe on to your fully cooled cupcakes and top with glace cherries and pineapple chunks



ENJOY! If you opt for Pina Colada Cupcakes, please do share a picture!

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## **Courgette & Lime Cupcakes**

## **Courgette & Lime Cupcakes**

### **INGREDIENTS**

#### **CUPCAKE**

- 200g unsalted butter



- 200g caster sugar
- 200g grated courgette
- 3 large eggs
- 255g self-raising flour
- $\frac{1}{2}$  tsp bicarbonate of soda
- $\frac{1}{2}$  tsp baking powder
- Zest of one lime

### **ICING**

- 250g mascarpone
- 250g unsalted butter
- 250g icing sugar
- Juice & zest of one lime

### **FOR DECORATION**

- Handful of chopped pistachios

### **METHOD**

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and grated courgette and beat again.
3. Add flour, bicarbonate of soda, baking powder and lime zest and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 18-20 minutes (until a skewer comes out clean).
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the icing, beat the butter until pale and fluffy, then add the icing sugar and juice and zest of lime and beat again until fully combined
7. Add the mascarpone and beat again until soft and creamy
8. Either using a spoon or pipe on to your fully cooled cupcakes, top with the chopped pistachios.



ENJOY! If you opt for Courgette & Lime Cupcakes, please do share a picture!

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## Cookie Cupcakes

## Cookie Cupcakes

### INGREDIENTS

#### CUPCAKE

- 200g unsalted butter
- 200g caster sugar
- 3 large eggs
- 175g self-raising flour
- 25g cocoa powder
- 2 tsp baking powder
- 1 tsp vanilla extract

- 100g milk chocolate chips
- 100g white chocolate chips

### **COOKIE DOUGH ICING**

- 250g unsalted butter
- 200g brown sugar
- 250g icing sugar
- 250g heat treated flour
- 2 tsp vanilla
- 4 tbsp milk
- 200g milk chocolate chips

### **METHOD**

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugar until light and fluffy. Add in the eggs and vanilla extract beat until combined.
3. Add flour, baking powder, cocoa powder, milk chocolate and white chocolate chips and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 18-20 minutes (until a skewer comes out clean).
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the cookie dough icing, beat the butter until pale and fluffy, then add the brown sugar and icing sugar, vanilla extract, and milk and beat again until soft and creamy.
7. Add in the heat-treated flour and milk chocolate chips and beat until a cookie dough is formed
8. Either using a spoon or ice cream scoop, scoop some of the edible cookie dough and pop on to the top of your fully cooled cupcakes.



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

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# Chocolate Orange Spooky Spider Cupcakes

## Chocolate Orange Spooky Spider Cupcakes

### INGREDIENTS

#### CUPCAKE

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs

- 150g self-raising flour
- 50g cocoa powder
- Zest of orange
- Juice  $\frac{1}{2}$  orange

## ICING

- 250g unsalted butter
- 500g icing sugar
- Juice  $\frac{1}{2}$  orange
- Zest of orange
- 3-4 drops orange food colouring

## DECORATION

- 200g dark chocolate
- 50ml double cream
- 6 Oreo cookies
- Optional: white and black readymade writing icing

## 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, cocoa powder, orange juice and zest 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 spiders web and legs, line a baking tray with greaseproof paper.
7. Make the ganache by combining the dark chocolate and cream into a microwavable bowl and heat for 30 seconds,

stir well until smooth and glossy, if needed pop back in for a further 10 seconds and stir again.

8. Using a spoon drizzle on to the greaseproof paper 36 leg shapes and 6 spider webs. Chill in the fridge for 30 mins.
9. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, orange juice, zest and food colouring and beat again until soft and creamy.
10. Pipe onto the cooled cupcakes
11. Once set, peel the spider's webs off the greaseproof paper and pop on to the top of six of the cupcakes.
12. For the spiders, place an Oreo cookie on to the top of the buttercream of the remaining six cupcakes, then add 3 legs on each side of the spider by pushing into the icing. Optional: Using ready-made writing icing draw on two eyes.



ENJOY! If you opt for Chocolate Orange Spooky Spider Cupcakes, please do share a picture!

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# Chocolate & Cherry Cupcakes

## Chocolate & Cherry Cupcakes

If you love fresh cherries, this is not one to be missed, white chocolate chips and baked cherry muffins topped with a cherry buttercream.

Top tip: If you don't already have one, invest in one of these cherry pitters, my absolute favourite kitchen gadget, so quick and mess free at removing the stones. Making it perfect for baking and snacking alike (it also works on olives). [HERE](#)

### INGREDIENTS

350g fresh cherries (weight including stone), pitted and chopped, then put aside 125g of those in a separate bowl for the icing

200g unsalted butter

200g caster sugar

3 large eggs

1 tsp vanilla extract

200g plain flour

2 tsp baking powder

100g dark chocolate (melted)

150g white chocolate (broken in to pieces)

For the topping:

250g unsalted butter

500g icing sugar

150g white chocolate melted

12 whole fresh cherries

# METHOD

1. Line a muffin tin with 12 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 and vanilla extract and beat until combined.
3. Add flour, baking powder and melted dark chocolate and beat until smooth
4. Fold in the white chocolate chips and chopped cherries until combined
5. Spoon equal amounts into each cupcake case and bake for 18-20 minutes.
6. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, melted white chocolate and remaining 125g chopped cherries and beat again until soft and creamy.
9. Either pipe or spoon onto the cooled cupcakes
10. Optional – top with a whole cherry





ENJOY! If you opt for Chocolate & Cherry Cupcakes, please do share a picture!