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Introduction To Cupcakes

Cupcakes are an all-time favorite dessert treat! Men, women, children and people of all ages love this fun, delectable dessert. Even the most serious of people often light up with a childlike glow when this wonderful treat is set before their eyes!

The cupcake has enjoyed stable and growing staying power for many reasons. One prominent reason is their incredible versatility which makes them the perfect dessert for any occasion.

If you want to throw a birthday party for a child or if you simply want to make some nice personalized cupcakes for your friends; cupcakes are not only crowd pleasers, but they can also be the main event activity for people of all ages.

You can have a get together and make the tasty treats from scratch! And when scrumptious morsels are all through baking, have a cupcake decorating contest! It will be such a memorably unique event that your friends will love it and be talking about it for years!

Convenience is a priceless addition to life. Things that can make life easier, and equally effective if not more so, ensures staying power! Thus, another reason that cupcakes are so popular is the fact that they are a practical and easy dessert to serve.

Dishes are not necessary; one can simply hold the treat in one's hands, with maybe a napkin to catch falling crumbs and that's it! Utensils are not needed; knives and forks can be eliminated curtailing needless expense on plastic utensils or dishwashing afterwards. Even plates are not needed as cupcakes are pre-made in their very own paper cupcake holders!

Nowadays, it seems that cupcakes have become even more popular than ever! Cupcake boutiques are now a big hit even within the celebrity community, with well-known stars seen purchasing their favorite cupcakes on a weekly, sometimes daily basis!

Cupcakes range in quality from simple homemade box delights to richer luxury gourmet cupcakes that are made from only the finest ingredients. Ingredients that are of the highest quality combining to create some of the most mouth watering, incredibly exquisite cupcakes one has ever tasted.

These single serve treats that are more than the average dessert, they are tantalizing one-of-a-kind delicacies!

Equipment You Will Need

When making luxury gourmet cupcakes there are some essential pieces of equipment that you will need. These items follow:

MEASURING CUP
Depending on the number of cupcakes you are planning on making, having a standard sized measuring cup that can hold at least one cup, is advisable to purchase.

TEASPOONS
Having an array of teaspoons on hand is a good idea. Different recipes call for a variety of measuring spoon sizes.

HAND MIXERS
Hand mixers can vary in type. You can use spatulas, whisks, forks, spoons and even electric beaters. Whatever the recipe calls for it is best to use what is recommended. Have several different types on hand. Or choose recipes that utilize the mixers you already own.

BAKING TINS
A good baking tin that is non-stick is an important piece of equipment to have. The outcome and appearance of a well-made cupcake can often be dependent on the quality of the baking tin. Be sure to choose wisely.

CUPCAKE CASES
Cupcake cases are the cup holders that cupcakes are typically placed in. They can range from being thin paper to shiny foil material. They can be a plain solid color or they can have decorations on them! Be festive! Purchase heart decorated cases for Valentine's Day and ones with Jack o’ Lanterns on them for Halloween!

OVEN
Not all ovens are the same. Be sure to know the ins and outs of your oven. Monitor your baking cupcakes frequently to get an idea of how your oven cooks. Some ovens do not cook evenly and therefore a cupcake tin may need to be rotated often to ensure full coverage baking.
Ingredients

Like any recipe the sum of the ingredients make the dish! Follow instructions carefully and monitor the baking process closely!

The basic ingredients for most cupcakes follow below. While these ingredients are the basic staple elements of cupcakes, the quality and type of ingredient used can vary and change the texture and quality of the cupcake.

BUTTER
Butter can quite obviously change the entire taste and texture of a cupcake. If you decide to use butter, you can opt for whole natural butter or try for less fat or no-fat butter products. This will of course change the taste and outcome of the cupcake and can make the final dessert a more diet friendly product!

SHORTENING
Shortening is animal or vegetable fat that gives bakery items elasticity and helps the overall baking process and outcome. The types typically used in baking are general-purpose and bakery shortening. And the two main types of shortening are solid and liquid. Solid shortening is best used with breads recipes and liquid is best used when melted shortening is called for in a recipe.

SUGAR
The type of sugar used in cupcakes can vary as well.

- Powdered sugar (American term) or Icing sugar (British term): Very finely ground sugar.
- Super fine (American term) or caster sugar (British term): The granules of this sugar are small enough to fit through a caster or sprinkler. This sugar is great for dissolving quickly in liquids and great in making meringues.
- Standard or Brown sugar

When it comes to choosing which sugar to use for your cupcake recipe it is best to either use the recommended sugar or if you feel brave enough, experiment!

EGGS
In a health conscious world, some may opt not to use eggs, or at least use egg substitutes such as "Egg Beaters" that contain only the egg whites. Follow the instructions, if you do so, to use the right cup equivalent to the number of eggs asked for in the recipe to ensure cupcake consistency and quality!

Ingredients Cont.

FLOURS
Most of the recipes in this e-book are made from Cake Flour which is available in most supermarkets or cake supply stores. The Cake Flour gives the finished product a much lighter, softer texture than plain flour. However, if you cannot find Cake Flour, then you can use Plain Flour in the same quantities as described in the recipes.

CAKE FLOUR
Cake flour is an ingredient that is low in gluten content and is produced from soft wheat which makes it great for making delicate cakes. Gluten is the gray and sticky element of grain flours.

ALL PURPOSE PLAIN FLOUR
All Purpose Plain flour is composed of both hard and soft wheat's making it the most versatile flour. It has a higher gluten content than Cake Flour and lends itself well to breads and dough's that require a stronger structure and or elasticity.

SELF RAISING FLOUR
As the name implies, self raising flours have a self-raising agent that is pre-added to it. Usually baking powder and salt. Self Raising Flour is usually has a similar gluten content to Plain Flour.

BAKING POWDER
Baking powder is used to raise a mixture and give the cupcake the appropriate volume and size. It achieves this by increasing the size of the air bubbles already in the batter. It also tenderizes the flour and makes the cake lighter.

BAKING SODA
Baking soda is an ingredient that causes fermentation and expansion of the item one is baking; incidentally, it also an ingredient that helps one's digestion with high fiber foods because it acts as a neutralizer for acids.

CREAM OF TARTAR
Crème of Tartar is an important ingredient because it activates the leaven component in baking soda so that fermentation and expansion of the cupcakes will take place.

CHOCOLATE, VANILLA, ETC.
Choose the cupcake flavoring of your choice! Why not chocolate, vanilla, mocha, butterscotch, the list of options can go on and on!
Methods

CREAMING BUTTER
Creaming butter is the mixing of butter, sugar and sometimes eggs, and other solid ingredients that vary from recipe to recipe. It is a special process that must be done correctly in order to infuse air bubbles in the batter to make it raise properly.

GREASING TINS
Greasing the tins is always a good idea. It helps to prevent burning and having the cupcakes stick to the pan, causing unnecessary cupcake distortions when removing from the tin. You can use Butter, or any commercial non-stick cooking spray.

WHISKING
A whisk is a cooking utensil that has a series of metal loops that are attached to a handle; it is used to whip ingredients and air together, creating fluffy, airy, light mixtures.

FOLDING
Folding is the process of taking a light mixture and mixing it with a heavier mixture. The process consists of turning and folding the mixtures over each other slowly and steadily to combine the two mixtures in a light manner so that one does not destroy the physical state of either mixture.

STIRRING
Stirring is the process of mixing ingredients together. It can be done using any utensil that can mix, i.e. fork, spoon, whisk, electric beaters, etc.

BEATING
Beating is the process of stirring a mixture in a rapid circular motion. This can be done by hand using a kitchen utensil or, for example, with an electric beater.

DOUBLE BOILER
A double boiler is the combination of two pots wherein one fits inside the other. The bottom pan is filled with water and the smaller pan is filled with the mixture. This method is used for cooking delicate sauces and mixtures and melting chocolate without burning.

OVEN TEMPERATURES:
Depending on the recipe and batch size of the cupcake recipe, the oven temperatures will range. Take care to notice the differences as certain ingredients can change such settings. Be careful to monitor the baking process closely. Each oven can be a little different, so it is best to keep a close eye on the baking progress of your delightful cupcakes!

TESTING THE BAKED CUPCAKES
Testing the baked cupcakes is important. You want to make sure they have been cooked just right. One easy way to test this is to take a toothpick and stick it in the center of the cupcake. If nothing sticks to the stick, wah lah! Your cupcakes are done!

STORING CUPCAKES
Cupcakes can be stored in a variety of ways. Ziploc bags for easy on the go convenience. Tupperware can be used. Cupcakes can be stored un-refrigerated or feel free to store them in the refrigerator or even the freezer. They will last longer placed in the refrigerator or freezer, but many people feel that the freshness can only be retained if they are not and are eaten within the first few days they were made.
Decorating Your Cupcakes

Cupcake decorating can be a fun and enjoyable activity. Cupcakes can be decorated to suit any occasion from birthdays to weddings to everyday snacks depending on how they are decorated. Apply cute balloon shapes to birthday cupcakes; lightly frost white vanilla cupcakes for a beautiful wedding cupcake, or simply add colorful sprinkles to a quick everyday snack cupcake!

There are many different ideas and ways one can decorate cupcakes, from simple to complex, the choices are limitless, a partial list of ways follow.

CENTER FILLINGS
One can add a special surprise to a cupcake by digging out the center and adding a scrumptiously sweet filling! Anything from frosting to jelly to peanut butter can be used! Be creative, vary the filling, have fun!

PRE-MADE DECORATIONS
Using pre-made decorations is a perfect and convenient alternative to making one’s own decorations. Everything from sprinkles to peanut and chocolate shavings can be used. Try some chocolate fudge or even caramel. How about a fluffy marshmallow topping with light sprinkles of grated chocolate? The options are endless!

ADD FRUIT!
Why not add fruit? Use fresh blueberries, raspberries, or strawberries! Or try some candied, sugary sweetened fruit!

FONDANT
Why not use rolled or poured fondant? Fondant’s thick sugary texture makes forming any shape or design easy and manageable!

CHOCOLATE GANACHE
This is a wonderful treat to add to cupcakes! Ganache is a simple mixture of half chocolate mixed with cream. It makes for a lovely rich chocolatey flavored treated, it can be poured on thick or whipped to make it light and fluffy.

FROSTING, FROSTING, FROSTING!
No cupcake seems complete without frosting! You can purchase store bought brands for a quick simple cupcake topping or you can try to be a little more gourmet! Create a butter crème frosting from a special recipe. Or use stabilized whipped cream.

Decorating Techniques

FILLED CUPCAKES
Using a sharp knife held at approx 45° cut around the cupcake approx ¼ inch in from the edge, then using a spoon or fork, lever the center of the cake out to make room for your filling.

PIPED SWIRL
Using a large size star tip hold the piping bag at 90 degrees to the surface and squeeze the icing out while slowly moving around in a circle. When you get back to the start move in and up building on top of the previous line of icing until you finish in the center of the cupcake.

CONE SPIRAL
Using any size star tip hold the piping bag at 90 degrees to the surface and squeeze the icing out while slowly moving around in a circle. For large cones lay a foundation level first, and fill it in, then do a second smaller layer on top and finish back in the center of the cupcake.

PIPED SHELL BORDER
Using any size star tip hold the piping bag at 45 degrees to the surface and squeeze a little icing out. As you squeeze start to move the tube back into the icing to make a bulge, then pull it away and repeat the process.

PIPED STAR
Using any size star tip hold the piping bag at 90 degrees to the surface and squeeze a little icing out, then stop squeezing and lift the piping bag upward until the drop of icing breaks off. Then repeat for a border or all over the surface to cover it.

CHOCOLATE CURLS
Melt the chocolate and spread evenly on a clean work bench or slab, and let it cool until its almost set. Then drag a straight bladed knife held at 45° over the chocolate to create curls or spears of chocolate then set aside to let fully set.

PEELED CHOCOLATE
Using a potato peeler simply run it down the edge of a block of chocolate to make small curved pieces of chocolate perfect for a garnish.
Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven. Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

These cupcakes are a delicious treat on their own or with a simple dusting of powdered sugar.

Variations:

- For Simple Chocolate Cupcakes - Add 2 tablespoons of dutched cocoa powder with the flour.
- For any colored cake use 3 or 4 drops of food coloring of your choice with the vanilla.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.

Simple Vanilla Cupcakes

For The Cupcakes...

5 ½ ounces cake flour
5 ½ ounces superfine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs (room temperature)
½ teaspoon vanilla essence
1 teaspoon baking powder

For The Icing...
sifted powdered sugar (if desired)
Purple People Eater Cupcakes

Makes 12

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the butter cream icing, add softened butter to a bowl, along with powdered sugar, vanilla and salt. Add purple food coloring (3 parts red to one part blue) and mix with an electric mixer until light and fluffy.

Use a spatula or butter knife to ice the tops of the cupcakes, smooth out or use the flat side of the knife blade to create a ridged effect.

Sprinkle with purple sprinkles or editable glitter and serve.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.

For The Cupcakes...
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder

For The Butter Cream Icing...
- 6 ounces unsalted butter softened
- 8 ounces of sieved powdered sugar
- 1 teaspoon of Vanilla
- ½ teaspoon of salt
- Red and blue food coloring
Pretty in Pink Cupcakes

For The Cupcakes...
- 5 ½ ounces cake flour
- 5 ½ ounces superfine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder

For The Butter Cream Icing...
- 6 ounces unsalted butter softened
- 8 ounces sieved powdered sugar
- 1 teaspoon of Vanilla
- ¼ teaspoon of salt
- red food coloring
- silver cake decoration balls

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the butter cream icing, add softened butter to a bowl, along with powdered sugar, vanilla and salt. Add a few drops of red food coloring and mix with an electric mixer until light and fluffy.

Use a spatula to put the pink butter cream into a piping bag fitted with a star tip, and pipe a large rosette covering each cupcake.

Sprinkle with edible silver balls for decoration and serve.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.
Sultana Cupcakes

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder
2 ounces sultanas

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Mix in sultanas, then spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

Decorate with a simple dusting of powdered sugar.

Variations:

• For Chocolate Chip Cupcakes - Replace the sultanas with white or dark chocolate chips.

Cupcakes can be stored for two to three days in an airtight container in the fridge Or frozen without icing for up to three months.
Chocolate Frosted Cupcakes

Makes 12

For The Cupcakes...
5 1/4 ounces cake flour
5 1/2 ounces superfine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
1/2 teaspoon vanilla essence
1 teaspoon baking powder

For The Chocolate Ganache Icing...
10 ounces semi-sweet dark chocolate
1/2 cup heavy cream
12 store bought flower decorations

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make ganache, chop the chocolate and place it in a bowl, then heat the cream in a saucepan over medium heat until it just starts to boil. Pour the cream over the chocolate and let the chocolate melt for a minute, then mix until glossy & smooth and let cool until it is thick enough to hold its shape.

To decorate the cupcake fill a piping bag fitted with a star tip and pipe swirls of Ganache onto each cupcake. (you can also use an electric mixer to beat the Ganache to a smooth piping consistency if it gets too thick.)

Top each cupcake with a white flower decoration from your supermarket and serve.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.
Cherry Ripe Cupcakes

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces superfine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
⅓ teaspoon vanilla essence
1 teaspoon baking powder
2 tablespoons dutched cocoa powder

For The Filling...
4 ounces glazed red cherries
1 cup desiccated coconut
1 tin of condensed milk
red food coloring
1 teaspoon lemon juice

For The Topping...
1 ounce melting chocolate

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and cocoa and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the filling in a small bowl mix condensed milk, lemon juice, chopped cherries, desiccated coconut and a few drops of red food coloring.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with Cherry Ripe Filling piled high.

Melt chocolate over a double boiler, and then drizzle chocolate across the filling to hold in place.

Decorate with half a glazed cherry on the top if desired.

Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.
# Butterfly Cupcakes

**Makes 12**

### For The Cupcakes...
- 5 ½ ounces cake flour
- 5 ½ ounces superfine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

### For The Whipped Cream Icing...
- powdered sugar for dusting
- 1 cup heavy cream
- 1 teaspoon gelatin
- 2 teaspoons hot water
- 1 tablespoon sugar
- 1 teaspoon vanilla

To make the stabilized whipped cream, soften the gelatin in a cup with hot water, stir until it has dissolved, then let the mixture cool.

Place cream and sugar in a bowl and beat until traces of the beater marks are visible in the cream, then slowly pour in the gelatin mixture and the vanilla, and continue beating until soft peaks form the beater is lifted.

Cut a small hole in the center of each cupcake and dig out with a spoon. Then load the whipped cream into a piping bag with a star tip and fill the hole with cream spiraling up into a cone shape.

Slice the top of the cupcake you removed in half, and place one on each side of the cream, then dust with powdered sugar.

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*Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.*

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Chocolate Mud Cupcakes

For The Cupcakes...
4 ounces cake flour
4 ounces super fine sugar
8 ounces unsalted butter
8 ounces dark semisweet chocolate
4 large lightly beaten eggs
½ teaspoon baking powder
1 tablespoon rum (optional)

For The Chocolate Ganache Icing...
12 ounces semisweet dark chocolate
¼ cup heavy cream
edible gold leaf or glitter

Preheat your oven to 325° F (160° C) and prepare 12 paper cupcake cases in muffin tins.

Place the butter and chocolate into a double boiler and stir until melted, then set aside.

In another bowl, beat the eggs and sugar with an electric mixer on slow until thick and well blended, then fold in the flour and baking powder.

Slowly add the chocolate and butter mixture and mix until well combined then spoon batter into cases until they are approx half full and then place in the middle rack in your preheated oven.

Bake for approx 20 to 22 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make ganache, chop the chocolate and place it in a bowl, then heat the cream in a saucepan over medium heat until it just starts to boil. Pour the cream over the chocolate and let the chocolate melt for a minute, then mix until glossy & smooth.

Cover each cool cupcake with a layer of ganache and refrigerate the rest of the ganache until it is thick enough to hold its shape.

Fill a piping bag with the remaining ganache and pipe a large rosette in the center of each cupcake.

Refrigerate cupcakes until the ganache has set, and then sprinkle edible gold glitter or gold leaf over the cupcake.

Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.
White Chocolate Mud Cupcakes

**For The Cupcakes...**
4 ounces cake flour  
4 ounces super fine sugar  
8 ounces unsalted butter  
8 ounces white chocolate  
4 large lightly beaten eggs  
½ teaspoon baking powder

**For The White Ganache Icing...**
3 ounces white chocolate  
½ cup heavy cream  

Preheat your oven to 325° F (160° C) and prepare 12 paper cupcake cases in muffin tins.

Place the butter and chocolate into a double boiler and stir until melted, then set aside.

In another bowl, beat the eggs and sugar with an electric mixer on slow until thick and well blended, then fold in the flour and baking powder.

Slowly add the chocolate and butter mixture and mix until well combined then spoon batter into cases until they are approx half full and then place in the middle rack in your preheated oven.

Bake for approx 20 to 22 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make ganache, chop the chocolate and place it over a double boiler with half the cream and stir until melted, then remove from heat and let cool completely. In a separate bowl, beat the remaining cream with an electric mixer just until you can see traces of the beaters in the cream. Slowly pour the cool chocolate, cream mixture and continue beating until stiff peaks form when the beaters are raised.

Cover each cool cupcake with a layer of ganache and refrigerate the rest of the ganache until it is thick enough to hold its shape.

Fill a piping bag with a small star tip with the remaining ganache and pipe a border around the outside of each cupcake.

Melt remaining white chocolate over a double boiler then pour onto a clean bench top or marble slab and allow to set. When the chocolate is almost hard, drag a large bladed knife over the top of it to form chocolate curls and lay them on top of the cupcakes.

**Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.**
## Rocky Road Cupcakes

### For The Cupcakes...
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder
- 2 tablespoons dutch cocoa powder

### For The Rocky Road Filling...
- 2 ounces semi sweet chocolate
- 1 ounce glazed red cherries
- ½ cup chopped nuts
- 2 cups pink and white marshmallows

### For The Topping...
- 2 ounces melting chocolate

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and cocoa and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the filling in a small bowl melt chocolate over a double boiler, then add chopped cherries, chopped nuts & chopped marshmallows and mix to combine.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with rocky road filling piled high.

Melt remaining chocolate over a double boiler, and then drizzle chocolate across the filling to hold in place.

*Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.*
Red Velvet Cupcakes

For The Cupcakes...
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder
- 1 teaspoon cocoa powder
- ½ cup butter milk
- 1 teaspoon white vinegar
- 1 tablespoon red food coloring

For The Cream Cheese Icing...
- 1 ounce unsalted butter softened
- 3 ounces cream cheese softened
- 2 cups powdered sugar
- 1 tablespoon lemon juice

For The Topping...
- 1 ounce toasted shredded coconut

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour, baking powder and cocoa and mix for a further minute. Mix in butter milk, food coloring and vinegar until just combined.

Then spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make cream cheese icing, add softened cream cheese and butter to a bowl, along with powdered sugar and lemon juice and mix with an electric mixer until light and fluffy.

Cut a small hole in the center of each cupcake and dig out with a spoon. Spread a small amount of cream cheese icing into the hole and replace the top.

Cover cupcakes with cream cheese icing and sprinkle with toasted shredded coconut.

Cupcakes can be stored for two to three days in an airtight container in the fridge Or frozen without icing for up to three months.
# Choc Honeycomb Cupcakes

**Makes 12**

**For The Cupcakes...**
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder
- 2 tablespoons dutched cocoa powder

**For The Honeycomb Topping...**
- 1 ounce melting chocolate
- 1 packet of honeycomb

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and cocoa and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

Melt the semi sweet chocolate over a double boiler until almost melted, heat cream in a saucepan until it just starts to boil, then pour over chocolate and mix until smooth then stir in honeycomb flavoring.

Allow filling to cool to a piping consistency, then cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and pipe a cone of the chocolate honeycomb filling then place the chopped honeycomb pieces around the outside.

Melt remaining chocolate over a double boiler, and then drizzle chocolate across the honeycomb to hold in place.

_Cupcakes can be stored for two to three days in an airtight container in the fridge_  
_Or frozen without icing for up to three months._
Apple & Cinnamon Cupcakes

Makes 12

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

For The Apple Filling...
1 tin pie apple
2 ounces super fine sugar
2 tablespoons cinnamon
1 teaspoon gelatin
2 teaspoons hot water

To make the filling, in a small bowl mix the pie apple, sugar and cinnamon until combines, then dissolve the gelatin in hot water, and stir in with the apple mixture. Put the apple in the fridge until it has started to set, then stir it again to break up the gelatin mixture.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the apple and cinnamon filling piled high.

Mix the soft fondant until it reaches a smooth consistency and drizzle or pipe a zig zag across the top of the cupcake, then dust with cinnamon and serve.

* If you can’t find soft fondant in your supermarket or cake supply store, then just beat 2 tablespoons of vegetable shortening with 4 tablespoons of powdered sugar and a dash of vanilla until fluffy and pipe across your cupcakes.

Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.

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Lemon Meringue Cupcakes

**For The Cupcakes...**
- 5 ½ ounces cake flour
- 5 ½ ounces superfine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder

**For The Meringue Topping...**
- 3 large lightly beaten eggs
- 3 egg whites
- ½ teaspoon vanilla essence
- 3 ounces caster sugar
- ¼ teaspoon cream of tartar

**For The Lemon Filling...**
- 14 ounce tin sweetened condensed milk
- 3 tablespoons lemon juice

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the filling, mix the condensed milk with the lemon juice in a small bowl, then cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the condensed milk and lemon juice mixture. (the lemon juice flavors the filling as well as helps set the condensed milk)

Using an electric mixer, beat the egg whites and cream of tartar until they form soft peaks, then beat in the sugar gradually. (add sugar is 3 or 4 movements beating thoroughly between each one)

Load the meringue into a piping bag fitted with a star tip and then pipe the tops of the cupcakes making sure to seal around the hole you made for the filling.

Place the cupcakes back into the oven set to 450° F (250° C) and bake for an additional 3 or 4 minutes, or until the meringue is golden brown. (keep an eye on it) Then let them cool for a few minutes before serving.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.
Strawberries & Cream Cupcakes

Makes 12

For The Cupcakes...
5 1/2 ounces cake flour
5 1/2 ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
1/2 teaspoon vanilla essence
1 teaspoon baking powder

For The Strawberry Filling...
1 punnet strawberries
2 ounces caster sugar
1 teaspoon gelatin
2 teaspoons hot water

For The Whipped Cream...
1 cup heavy cream
1 teaspoon gelatin
2 ounces melting chocolate
1 tablespoon superfine sugar
1 teaspoon vanilla essence

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute. Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the filling, slice up the strawberries into small pieces, (keeping the best looking ones for the tops of the cupcakes). Then in a small bowl, mix the gelatin and sugar with hot water until it has dissolved. Let it cool down and then add the sliced strawberries and mix to combine.

Once the mixture starts to gel, give it another mix and then cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the strawberry filling.

To make the stabilized whipped cream, dissolve the gelatin with the hot water and allow to cool, then beat the cream with an electric mixer just until traces of the beaters can be seen in the cream, then slowly pour the cool gelatin mixture into the cream while still beating, then add the vanilla, and beat just until soft peaks start to form.

Using a spatula or a knife cover the top of the cupcakes with the stabilized cream, and then melt the chocolate over a double boiler and drizzle chocolate over the cream. Top with a fresh whole strawberry and serve.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.
Choc Mint Surprise Cupcakes

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make butter cream icing, add softened butter to a bowl, along with powdered sugar, vanilla and salt. Add green food coloring and peppermint essence and mix with an electric mixer until light and fluffy.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the peppermint butter cream

To make ganache, chop the chocolate and place it in a bowl, then heat the cream in a saucepan over medium heat until it just starts to boil. Pour the cream over the chocolate and let the chocolate melt for a minute, then mix until glossy & smooth and let cool until it is thick enough to hold its shape.

To decorate the cupcake, fill a piping bag fitted with a star tip with ganache and pipe drops of ganache all over the top of the cupcake, then crush the peppermint candy bar and sprinkle over the top of the cupcake.

Cupcakes can be stored for two to three days in an airtight container in the fridge Or frozen without icing for up to three months.

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder

For The Peppermint Filling...
3 ounces unsalted butter softened
4 ounces powdered sugar
1 teaspoon peppermint essence
Green food coloring

For The Chocolate Ganache Icing...
10 ounces semisweet dark chocolate
½ cup heavy cream
1 peppermint candy bar
Marshmallow Topped Cupcakes

Makes 12

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces superfine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder

For The Marshmallow Frosting...
8 ounces superfine sugar
½ cup water
2 large egg whites

For The Colored Sugar...
2 tablespoons superfine sugar
2 drops of food coloring (of your choice)

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the marshmallow icing add the sugar and water into a small saucepan and stir over low heat until the sugar has dissolved. Then turn up the heat, and bring it to a boil without stirring and let it thicken to a soft ball stage (temp)*. Remove from the stove and let it cool for a few minutes, while you beat the egg whites in a separate bowl with an electric mixer. Beat until the egg whites form soft peaks, and then while still beating, slowly pour the sugar syrup into the egg whites in a thin stream. Continue beating on high for about 5 or 6 minutes, or until the icing is thick and cool.

To finish the cupcakes, you can use a knife to cover the cupcakes with the icing, (top picture) or you can simply dip them into the icing (bottom picture).

To make colored sugar, simple place a few table spoons of sugar into a plastic bag along with a few drops of food coloring, and rub the sugar together until it changes colour, then sprinkle on top of each cupcake.

* A sugar thermometer is required for this icing, you want the syrup to be thick but still clear.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.

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Lamington Cupcakes

Makes 12

For The Cupcakes...
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder

For The Chocolate Dipping Sauce
- ½ ounce unsalted butter
- ½ cup milk
- 12 ounces powdered sugar
- 3 tablespoons dutched cocoa powder
- 2 cups desiccated coconut

For the Whipped Cream...
- ½ cup heavy cream
- 1 tablespoon sugar
- 1 teaspoon gelatin
- 2 teaspoons hot water
- 1 teaspoon vanilla

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make chocolate sauce, in a double boiler melt the butter and stir in the milk, cocoa powder and powdered sugar until the sauce is thick enough to coat the cupcakes.

Remove cupcakes from their papers, and dip all sides in chocolate sauce, then roll in desiccated coconut, then place in a new paper case, and allow sauce to cool and set.

To make stabilized whipped cream, dissolve the gelatin with the hot water and allow to cool, then beat the cream with an electric mixer just until traces of the beaters can be seen in the cream, then slowly pour the cool gelatin mixture into the cream while still beating, then add the vanilla, and beat just until soft peaks start to form.

Once the cupcakes are cool, cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and spoon or pipe the whipped cream into the center of each cake and replace the top.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.
Poppy Seed & Lemon Cupcakes

For The Cupcakes...

- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder
- 1 tablespoon poppy seeds

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute and then stir in poppy seeds and lemon zest.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the lemon syrup add the sugar and water into a small saucepan and stir over low heat until the sugar has dissolved. Add the zest of the lemon then bring it to a boil, then reduce the heat and let it simmer for approx 10 minutes. The sugar syrup should thicken but not colour.

Remove from the stove and let it cool for a few minutes, remove the lemon zest and place into granulated sugar, and roll around until coated, then place on wax paper to dry.

With a toothpick poke 10 to 15 holes through the top of the cupcake, and then using a pastry brush, cover the cupcakes with the lemon sugar syrup then place the candied lemon zest on top of each cupcake.

Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.

For The Lemon Syrup...

- ½ cup super fine sugar
- ¼ cup water
- Lemon zest from 1 lemon
- granulated sugar
Choc Orange Cupcakes

For The Cupcakes...
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon orange flavored essence
- 1 teaspoon baking powder

For the Filling...
- 3 ounces unsalted butter softened
- 4 ounces powdered sugar
- 1 teaspoon orange essence

For The Chocolate Ganache Icing...
- 10 ounces semisweet dark chocolate
- ½ cup heavy cream

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add orange flavor then sift in flour and baking powder and mix for a further minute. Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make orange butter cream icing, add softened butter to a bowl, along with powdered sugar, orange flavoring and salt. Add orange food coloring and mix with an electric mixer until light and fluffy.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the orange butter cream.

To make ganache, chop the chocolate and place it in a bowl, then heat the cream in a saucepan over medium heat until it just starts to boil. Pour the cream over the chocolate and let the chocolate melt for a minute, then mix until glossy & smooth and let cool until it is thick enough to hold its shape.

To make the candied orange zest, stir over low heat until the sugar has dissolved then bring it to a boil. Reduce the heat and let it simmer for approx 10 minutes then remove the zest and roll in granulated sugar then place of wax paper to dry.

To decorate the cupcakes, cover cupcakes with chocolate ganache, and then fill a piping bag fitted with a star tip with the remaining ganache. Pipe a swirled border around each cake and then fill the center with the candied orange zest.

Cupcakes can be stored for two to three days in an airtight container in the fridge. Or frozen without icing for up to three months.
Apple Crumble Cupcakes

Makes 12

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
¼ teaspoon vanilla essence
1 teaspoon baking powder

For The Apple Filling...
1 tin pie apple
2 tablespoons cinnamon
¼ cup super fine sugar

For The Crumble Topping...
3 tablespoons unsalted butter softened
¼ cup coconut
¼ cup all purpose flour
¼ cup super fine sugar

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the apple, cinnamon and sugar mixed together.

In a separate bowl, place the softened butter, coconut, flour and sugar and rub the butter through until it has the texture of fine bread crumbs.

Pile the crumble mix on top of the apple and place back into a hot oven 450° F (250° C) for 5 minutes or until golden brown.

Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.
Pineapple Cupcakes

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces superfine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder

For The Whipped Cream...
½ teaspoon vanilla essence
½ cup heavy cream

For The Pineapple Filling...
1 tin crushed pineapple
½ cup sweetened condensed milk
1 teaspoon lemon juice

For The Cupcakes...
Preheat your oven to 350°F (180°C) and prepare 12 paper cupcake cases in muffin tins.
Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes
 colour. (generally 2 minutes)
Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each
addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.
Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated
oven.
 Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few
 minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.
To make the filling, mix the condensed milk with the lemon juice and crushed pineapple in a small bowl.
To make stabilized whipped cream, dissolve the gelatin with the hot water and allow to cool, then beat the
 cream with an electric mixer just until traces of the beaters can be seen in the cream, then slowly pour the
cool gelatin mixture into the cream while still beating, then add the vanilla, and beat just until soft peaks
start to form.
Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole and
using a piping bag with a star tip, pipe a whipped cream border around the hole in the cupcake, then fill the
hole with the pineapple mixture.

Cupcakes can be stored for two to three days in an airtight container in the fridge
 Or frozen without icing for up to three months.
Princess Sparkle Cupcakes

Makes 36

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx ½ full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make butter cream icing, add softened butter to a bowl, along with powdered sugar, vanilla and salt. Add pink food coloring and mix with an electric mixer until light and fluffy.

Fill a piping bag with a star tip and pipe small rosettes on the top of each mini cupcake.

Colour some granulated sugar by placing it in a plastic bag along with a few drops of red food coloring, and rub through with your fingers, then sprinkle on top of each one.

Decorate with candles or other purchased cake decorations.

These mini cupcakes are great for any kids party.

For The Butter Cream Icing...
6 ounces unsalted butter softened
8 ounces of powdered sugar
1 teaspoon vanilla
½ teaspoon salt
Red food coloring

For The Colored Sugar...
2 tablespoons superfine sugar
2 drops of red food coloring

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.
Maple Syrup Cupcakes

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder
1 tablespoon maple flavored syrup

For The Cupcakes...
Preheat your oven to 350°F (180°C) and prepare 12 paper cupcake cases in muffin tins.
Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes
colour. (generally 2 minutes)
Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each
addition. Add Vanilla then sift in flour and baking powder and mix for a further minute, then mix in maple
flavored syrup.
Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated
oven.
Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few
minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.
To make cream cheese icing, add softened cream cheese and butter to a bowl, along with powdered sugar,
maple flavored syrup and mix with an electric mixer until light and fluffy.
Spread icing onto cool cupcakes and sprinkle with maple sugar granules.

Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.
Custard & Almond Cupcakes

**For The Cupcakes...**
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder

**For The Custard Filling...**
- 1 ounce super fine sugar
- ½ cup heavy cream
- 3 egg yolks
- 1 teaspoon corn starch

**For The Topping...**
- toasted almond flakes

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make custard filling, whisk the egg yolks together and then fold in corn starch until you have a paste, then in a saucepan bring the cream & sugar to the boil, and pour in a third of the cream mixture into the egg yolks while whisking. Return the cream back to the stove, and then gradually pour the now warm egg yolk and cream mixture into the rest of the cream while constantly stirring. Add vanilla and continue stirring over heat until custard thickens to a point where it will coat a spoon, then remove from the heat, place into a clean bowl and refrigerate to cool slightly.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the custard filling.

To make butter cream icing, add softened butter to a bowl, along with powdered sugar, vanilla and salt and mix with an electric mixer until light and fluffy. The spread the butter cream icing over the top of the custard filled cupcake and sprinkle almond flakes over the top.

*Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.*
Banoffi Cupcakes

For The Cupcakes...
5 1/2 ounces cake flour
5 1/2 ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
1/2 teaspoon vanilla essence
1 teaspoon baking powder

For The Banoffi Filling...
1 banana sliced
1 tin caramel filling

For The Whipped Cream...
3 large lightly beaten eggs
1/2 cup heavy cream
1/2 teaspoon vanilla essence
1 tablespoon sugar

For The Topping...
1 small block of dark chocolate for grating
1 teaspoon vanilla
don't forget to add 1 teaspoon hot water
1 small block of dark chocolate for grating

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes color. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make stabilized whipped cream, dissolve the gelatin with the hot water and allow to cool, then beat the cream with an electric mixer just until traces of the beaters can be seen in the cream, then slowly pour the cool gelatin mixture into the cream while still beating, then add the vanilla, and beat just until soft peaks start to form.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole and place 2 or 3 slices of banana inside, then fill to the top with caramel filling.

Cover the top of the cupcake with whipped cream and grate some dark chocolate over the top.

Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.

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Choc Hazelnut Cupcakes

For The Cupcakes...
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder
- 2 tablespoons hazelnut meal

For The Hazelnut Filling...
- 1 jar hazelnut spread

For The Chocolate Ganache Icing...
- 12 ounces semisweet dark chocolate
- ¼ cup heavy cream

For The Topping...
- Whole hazelnuts

Preheat your oven to 350°F (180°C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour, hazelnut meal and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the hazelnut spread.

To make ganache, chop the chocolate and place it in a bowl, then heat the cream in a saucepan over medium heat until it just starts to boil. Pour the cream over the chocolate and let the chocolate melt for a minute, then mix until glossy & smooth and let cool until it is thick enough to hold its shape.

To ice the cupcake, spread ganache over the cupcake, then using piping bag with a small star tip pipe a shell border around each cake with a small rosette in the center.

Finish with a whole hazelnut on top of the rosette if desired.

Cupcakes can be stored for two to three days in an airtight container in the fridge. Or frozen without icing for up to three months.
Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute. Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the cherry filling, dissolve the gelatin in hot water, and stir in with the cherries and sugar. Put the cherry filling in the fridge until it has started to set, then stir it again to break up the gelatin mixture.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and paint the inside of the cupcake with cherry syrup then fill hole with the cherry filling.

To make stabilised whipped cream, dissolve the gelatin with the hot water and allow to cool, then beat the cream with an electric mixer just until traces of the beaters can be seen in the cream, then slowly pour the cool gelatin mixture into the cream while still beating, then add the vanilla, and beat just until soft peaks start to form.

Cover the cupcakes with whipped cream, then put the rest into a piping bag with a small star tip. Pipe four rosettes spaced equally around the cakes and then fill in the rest with drops of cream to make a border.

Chop glazed cherries into quarters and place one on top of each rosette then sprinkle some peeled chocolate pieces into the center of each cake.

_Cupcakes can be stored for two to three days in an airtight container in the fridge_  
_Or frozen without icing for up to three months._
Mochaccino Cupcakes

Makes 12

For The Cupcakes...

5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
1 teaspoon baking powder
1 tablespoon hot water
2 tablespoons dutched cocoa powder
1 tablespoon granulated coffee

For The Topping...

Cocoa Powder

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes) Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute. Dissolve coffee and cocoa powder in hot water and stir through the batter.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven. Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make butter cream icing, add softened butter to a bowl, along with powdered sugar, vanilla and salt. Dissolve coffee in hot water and add then mix with an electric mixer until light and fluffy.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the peppermint butter cream.

To make stabilized whipped cream, dissolve the gelatin with the hot water and allow to cool, then beat the cream with an electric mixer just until traces of the beaters can be seen in the cream, then slowly pour the cool gelatin mixture into the cream while still beating, then add the vanilla, and beat just until soft peaks start to form.

Cover the tops of the cool cupcakes with whipped cream and sprinkle with cocoa powder.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.

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Hummingbird Cupcakes

Makes 12

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder
2 ounces mashed ripe bananas
2 ounces grated carrot
2 ounces tinned crushed pineapple
1 tablespoon grated orange zest

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Stir in banana, carrot, pineapple and orange zest, then spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make cream cheese icing, add softened cream cheese and butter to a bowl, along with powdered sugar and orange juice and mix with an electric mixer until light and fluffy.

Cover cupcakes with cream cheese icing, and then using a piping bag with a start tip pipe a small swirl of icing in the center of each cake.

Place a single pecan nut on the center of each cake, then chop the remaining pecans and sprinkle around the outside of each cupcake.

Cupcakes can be stored for two to three days in an airtight container in the fridge
Or frozen without icing for up to three months.

For The Cream Cheese Icing...
1 ounce unsalted butter softened
3 ounces cream cheese softened
2 cups powdered sugar
1 tablespoon lemon juice

For The Topping...
1 Packet of Whole Pecan Nuts
1 Packet of Crushed Pecan Nuts
Very Berry Cupcakes

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder

For The Whipped Cream...
1 cup heavy cream
1 teaspoon gelatin
2 ounces melting chocolate
1 tablespoon superfine sugar
1 teaspoon vanilla essence

For The Berry Filling...
1 cup blueberries
1 cup raspberries
2 ounces caster sugar
1 teaspoon gelatin
2 teaspoons hot water

For The Topping...
½ cup blueberries
½ cup raspberries
super fine sugar to sprinkle

Makes 12

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven. Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the filling, in a small bowl crush half of the raspberries, blueberries and sugar. Then dissolve the gelatin in hot water, and stir in with the berry mixture. Put the mixture in the fridge until it has started to set, then stir it again to break up the gelatin.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the berry filling.

To make stabilized whipped cream, dissolve the gelatin with the hot water and allow to cool, then beat the cream with an electric mixer just until traces of the beaters can be seen in the cream, then slowly pour the cool gelatin mixture into the cream while still beating, then add the vanilla, and beat just until soft peaks start to form.

Cover the cupcakes with whipped cream and top with a few of the left over berries then sprinkle with sugar.

Cupcakes can be stored for two to three days in an airtight container in the fridge. Or frozen without icing for up to three months.
Key Lime Cupcakes

**For The Cupcakes...**
- 5 ½ ounces cake flour
- 5 ½ ounces super fine sugar
- 6 ounces unsalted butter softened
- 3 large lightly beaten eggs
- ½ teaspoon vanilla essence
- 1 teaspoon baking powder

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make the filling, mix the condensed milk with the lime juice in a small bowl, then cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the condensed milk and lemon juice mixture. (the juice flavors the filling as well as helps set the condensed milk)

Using an electric mixer, beat the egg whites until they form soft peaks, then beat in the sugar gradually. (add sugar in 3 or 4 movements beating thoroughly between each one)

Load the meringue into a piping bag fitted with a star tip and then pipe drops of the meringue over the tops of the cupcakes making sure to seal around the hole you made for the filling.

Place the cupcakes back into the oven set to 450° F (250° C) and bake for an additional 3 or 4 minutes, or until the meringue is golden brown. (keep an eye on it) Then let them cool for a few minutes before serving.

Cupcakes can be stored for two to three days in an airtight container in the fridge. Or frozen without icing for up to three months.

**For The Meringue Topping...**
- 3 egg whites
- 3 ounces caster sugar
- ¼ teaspoon cream of tartar

Makes 12
Mini Party Cupcakes

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder

For The Butter Cream Icing...
6 ounces vegetable shortening softened
8 ounces of powdered sugar
1 teaspoon vanilla
½ teaspoon salt
1 teaspoon butter flavoring
Multi colored sprinkles

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 1/2 full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes before removing the cupcakes from the tins and placing them on a wire rack to cool.

To make butter cream icing, add softened vegetable shortening to a bowl, along with powdered sugar, vanilla, butter flavoring and salt and mix with an electric mixer until light and fluffy.

Spread icing over the mini cupcakes and sprinkle with candy decorations of your choice.

Cupcakes can be stored for two to three days in an airtight container in the fridge or frozen without icing for up to three months.
Blueberry & Macadamia Nut Cupcakes

For The Cupcakes...
5 ½ ounces cake flour
5 ½ ounces super fine sugar
6 ounces unsalted butter softened
3 large lightly beaten eggs
½ teaspoon vanilla essence
1 teaspoon baking powder

For The Blueberry Filling...
2 cups blueberries
2 ounces caster sugar
1 teaspoon gelatin
2 teaspoons hot water

For The Topping...
8 ounces of powdered sugar
1 cup crushed macadamia nuts
1 teaspoon vanilla
½ teaspoon salt
1 teaspoon butter flavoring

Preheat your oven to 350° F (180° C) and prepare 12 paper cupcake cases in muffin tins.

Place softened butter and sugar into a bowl and cream with an electric mixer until the butter changes colour. (generally 2 minutes)

Add in lightly beaten eggs to the mix a little at a time, beating on slow for 15 seconds between each addition. Add Vanilla then sift in flour and baking powder and mix for a further minute.

Spoon batter into cases until they are approx 2/3rds full and then place in the middle rack in your preheated oven.

Bake for approx 18 to 20 minutes or until a toothpick comes out clean, then remove and let sit for a few minutes to cool.

To make the filling, in a small bowl crush the blueberries and sugar. Then dissolve the gelatin in hot water, and stir in with the berry mixture. Put the mixture in the fridge until it has started to set, then stir it again to break up the gelatin.

Cut a small hole in the center of each cupcake and dig out with a spoon. Discard the center and fill hole with the blueberry filling.

To make butter cream icing, add softened butter to a bowl, along with powdered sugar, vanilla butter flavoring and salt and mix with an electric mixer until light and fluffy.

Spread the icing over the top of the cupcakes and then dip each one into the crushed macadamia nuts.

Cupcakes can be stored for two to three days in an airtight container in the fridge.
Or frozen without icing for up to three months.