

# Strawberry & Cream Cupcakes

Prep Time – 15 Minutes

Cooking Time – 18-20 Minutes

Servings -12

## Ingredients.

### Cupcakes.

- 150ml Plain natural yogurt
- 175g Golden caster sugar
- 140g S.R flour
- 1 Tsp Baking powder
- 100g Ground almond (or substitute for plain flour)
- 175g Unsalted butter, melted
- 3 Free range eggs, beaten
- 1 Tsp vanilla extract
- Pinch salt

### Topping.

- 250ml Double cream – whipped
- 1 tsp Vanilla extract
- 25g Icing sugar – plus extra for dusting
- Fresh strawberries
- Strawberry Jam

### Method.

- 1 Pre heat oven to 170°C (fan) & line a cupcake tin with paper cases.
- 2 Place the dry ingredients into a large bowl and make a well in the middle.
- 3 Mix the yogurt, eggs and vanilla extract together in a bowl. Now add the yogurt mixture and melted butter to the dry mix and gently fold together until combined.
- 4 Spoon the mixture evenly between the cases. Bake for 18 mins or until golden and springy to the touch. Once ready, remove from the oven, cool in the tin for 2 minutes then transfer to a cooling rack to cool.
- 5 Using a sharp knife carefully cut a circle out of the top of each cake at an angle. Pop the top to one side.
- 6 Whisk the cream gently, when it starts to thicken add the vanilla extract and sift in the icing sugar. Whisk to mix.
- 7 Add a teaspoon of strawberry jam to each cupcake. Top with a heaped teaspoon of fresh cream and add fresh strawberry. Finally pop the cupcake tops back on, then dust with a little icing sugar.

### Author Notes.

Try using different fruit and jam combinations. These cake topping suggestions all work beautifully.

- Lemon curd with fresh passionfruit topping.
- Raspberry jam with fresh raspberry topping.
- Lemon curd with fresh blueberries & blackberry topping.

