



STRAWBERRIES AND CREAM CUPCAKES

MAKES 12 LARGE CUPCAKES



Ingredients

for the cupcakes

175 g self-raising flour

175 g margarine

175 g caster sugar

3 eggs

1.5 teaspoons baking powder

12 teaspoons strawberry jam (optional)

for the topping

250 g mascarpone cheese

100 ml double cream

6 strawberries

Equipment

a 12-hole muffin tin

12 cupcake cases

an electric whisk

Method

1. Put the self-raising flour, margarine, caster sugar, eggs and baking powder into a large bowl. Mix the ingredients with a wooden spoon until they form a smooth cake batter.
2. Place the cupcake cases in the muffin tin and preheat the oven to 200°C.
3. Put a dessert spoonful of cake batter in each cupcake case, then put a teaspoon of jam (if using) in the centre of each, and cover with another dessert spoonful of cake batter.
4. Bake the cupcakes in the preheated oven for 15 minutes, then allow to cool completely.
5. Put the mascarpone cheese and double cream into a large bowl. Mix together with an electric whisk until smooth, creamy and thick. Use two teaspoons to put a good dollop of frosting on top of each cupcake.
6. Cut the strawberries in half and put one half on top of each cupcake.