

## Passion Fruit Cupcakes

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 125g butter, softened</li><li>• 125g caster sugar</li><li>• 4 Tbls passion fruit pulp</li><li>• 2 eggs lightly beaten</li><li>• 150g self raising flour</li></ul> <p><b>Icing</b></p> <ul style="list-style-type: none"><li>• 75g softened butter</li><li>• 175g icing sugar, sifted</li><li>• Remaining passion fruit pulp</li></ul>	<p><b>Equipment</b></p> <p>Mixing bowl Wooden spoon Measuring cups Electric beaters Small muffin trays Paper cases</p>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Pre-heat oven to 180 degrees and line small cupcake tin with small paper cases (30)</li><li>2. Cream (mix) the butter and the sugar together in a large mixing bowl using the electric beaters. It should be fluffy and pale in colour.</li><li>3. Add sugar to mixture and then the beaten eggs gradually.</li><li>4. Fold sifted flour into the mixture.</li><li>5. Divide the mixture evenly between the paper cases and place in an oven. Bake until just risen and golden - approximately 7 - 10 minutes</li></ol> <p><b>Icing</b></p> <ul style="list-style-type: none"><li>• Using the electric beaters cream (mix) the softened butter with the sifted icing sugar till pale.</li><li>• Add the passion fruit pulp and beat for 30 seconds or until mixed through.</li></ul>	

- When cupcakes are baked and cool, top each one with the passion fruit cupcake with icing.