

Chocolate Raspberry Cupcakes

Prep: 10 mins
Cooking: 15 mins
Serves: 12
Makes: 12



Ingredients

- 250g butter, room temp
- 150g sugar
- 1 pkg vanilla sugar (or 2 tsp vanilla paste)
- 4 XL 700g Pace Farm eggs
- 220g flour
- 30g cocoa powder
- 1 tsp baking soda
- Pinch of salt
- 4 tbsp milk
- Fresh raspberries (one tucked into each cupcake + more for topping)

Raspberry cream topping

- 250g mascarpone
- 250g whipped cream
- 1 pkg cream stiffener
- 1 pkg vanilla sugar (or 2 tsp vanilla paste)
- 2 tbsp icing sugar
- 2 tbsp raspberry purée (fresh or jam)

Method

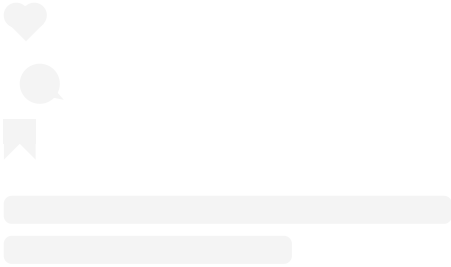
1. Preheat oven to 160°C.
2. Cream butter and sugar until light and fluffy; add vanilla and farm fresh eggs one at a time.
3. Sift flour, cocoa powder, baking soda and salt together; fold into batter along with the milk.
4. Spoon batter into cupcake liners; tuck a fresh raspberry into the centre of each.
5. Bake for 15–20 mins.
6. Mix all the raspberry cream topping ingredients (gently fold in raspberry purée last for a pretty marbled effect).
7. Pipe onto cooled cupcakes; finish with a fresh raspberry on top.

Notes

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