

Chocolate Raspberry Cupcakes

Rich chocolate and juicy raspberries are a match made in heaven in these delicious chocolate raspberry cupcakes. The moist, fluffy chocolate sponge is paired with silky raspberry mascarpone buttercream. Whether you're baking for birthdays, celebrations or an afternoon pick-me-up treat, these cupcakes are as beautiful as they are delicious.

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 the oven to 160°C and prepare a cupcake tray with cupcake liners.
2. Cream the butter and sugar together until light and fluffy. Add the vanilla, then add the farm fresh eggs one at a time, mixing well after each addition.

3. Sift together the flour, cocoa powder, baking soda and salt. Gently fold the dry ingredients into the mixture along with the milk until the chocolate cupcake batter is just combined.
4. Spoon the chocolate cupcake batter evenly into the prepared cupcake liners. Gently press a fresh raspberry into the centre of each cupcake.
5. Bake the chocolate raspberry cupcakes for 15–20 minutes, or until cooked through. Allow the cupcakes to cool completely before decorating.
6. Combine the raspberry cream topping ingredients, gently folding through the raspberry purée last to create a marbled effect.
7. Pipe the raspberry cream topping onto the cooled chocolate cupcakes and finish each one with a fresh raspberry.

Notes

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