

Away With The Fairies

White chocolate and raspberry cupcakes

250g butter
250g caster sugar
250g self raising flour
4 eggs
100ml full milk
100g white chocolate chunks/ drops

raspberry jam

250g butter
500g icing sugar
50ml milk
few drops vanilla essence

pre heat oven to 170 degrees

Cream the caster sugar and butter until soft and fluffy, gradually add the eggs one at a time stirring continuously, then sift in the flour and fold through and finally stir in the milk and white chocolate chunks. Divide the mixture between 24 cupcake cases and bake for 20 - 25 mins.

Once cooled make a hollow in the centre of the cake and fill with raspberry jam.

Soften the butter and combine with the icing sugar, milk and vanilla essence.

Pipe onto the cakes in desired fashion and top with fresh raspberries. Voila..... white chocolate and raspberry cupcakes..... enjoy!!!

(an alternative..... substitute 50g of flour for cocoa powder or drinking chocolate (works just as well) and the white choc for dark choc chunks for a richer dark chocolate and raspberry cupcake)

