



Coffee Walnut Cupcakes

Method:

To make the cupcakes

1. Heat oven to 180°C/fan 160°C/gas 4.
2. Line the 12-hole muffin tin with cupcake cases.
3. Beat the butter, sugar, flour and eggs with 6 tsp of the coffee and a pinch of salt until creamy.
4. Stir in the chopped walnuts.
5. Spoon the mix into the cases.
6. Bake for 18-20 mins until light golden and springy.
6. Cool for 5 mins in the tin, then carefully lift onto a wire rack to finish cooling.

To make the icing

1. Put the mascarpone, the rest of the coffee and the sugar into a medium bowl, then beat together.

To decorate the cupcakes

1. Use an apple corer or a small sharp knife to make a hole in the centre of each cupcake.
2. Spoon the icing into a piping bag or a sandwich bag with a nozzle.
3. Ice one cake at a time, holding the piping bag almost upright with the nozzle about 1cm from the surface of the cake. Pipe one spiral of icing around the edge, then pause to break the flow before moving the nozzle towards the centre slightly and piping a second, smaller spiral that continues until there are no gaps in the centre. Slightly 'dot' the nozzle into the icing as you stop squeezing to finish neatly.
4. Finish with a walnut half.

Ingredients:

For the cupcakes

- Butter (well softened) x 150g
- Light muscovado sugar x 150g
- Self-raising flour x 150g
- Eggs x 3
- Coffee x 50ml

(made with 2 tsp of instant coffee mixed with 50ml boiling water, then cooled)

- Walnut half x 25g, chopped, plus 12 more for the tops

For the icing

- Mascarpone x 200ml tub
- Light muscovado sugar x 2tbsp

Equipment:

- 12 hole muffin tray
- Cupcake cases
- Digital kitchen scale
- A large bowl for sponge mix
- A medium bowl for icing mix
- Mixer with paddle attachment
- Rubber spatula or wooden spoon
- Wire rack to cool the cupcakes
- An apple corer or a small sharp knife
- Piping bag or a sandwich bag with a nozzle