



Cupcakes	2 large eggs, lightly beaten	White Chocolate Buttercream
1¼ cups (180 g) self-rising flour	⅓ cup (80 ml) milk	3 ounces (90 g) white chocolate
3 tablespoons unsweetened cocoa powder	½ cup (125 g) fresh or frozen strawberries	½ cup (125 g) butter, softened
1 teaspoon ground cinnamon	½ cup (90 g) dark chocolate chips	¼ teaspoon vanilla extract (essence)
⅛ teaspoon salt	Confectionery hearts, to decorate	½ tablespoon milk
½ cup (1 stick) butter, softened		1 cup (150 g) confectioners' (icing) sugar, sifted
¾ cup (150 g) superfine (caster) sugar		⅛ teaspoon pink food colouring
½ teaspoon vanilla extract (essence)		

VALENTINE CUPCAKES

Cupcakes: Preheat the oven to 325°F (170°C/gas 3). • Line a 12-cup muffin pan with paper baking cups. • Sift the flour, cocoa, cinnamon, and salt into a small bowl. • Beat the butter, sugar, and vanilla in a medium bowl with an electric mixer on medium-high speed until pale and creamy. • Add the eggs one at a time, beating until just blended after each addition. • With mixer on low speed, gradually add the mixed dry ingredients and milk. • Stir the strawberries and chocolate chips in by hand. • Spoon the batter into the prepared cups, filling each one three-quarters full. • Bake for 20–25 minutes, until golden brown

and firm to the touch. • Place on a rack and let cool completely. • **White Chocolate Buttercream:** Melt the chocolate in a double boiler over barely simmering water. Remove from the heat and let cool. • Beat the butter and vanilla in a medium bowl with an electric mixer on medium-high speed until pale and creamy. • Pour in the milk and chocolate, beating until blended. Gradually add the sugar, beating until blended. Tint pink with a few drops of pink food colouring. • Spoon the buttercream into a pastry bag fitted with a star-shaped nozzle. Pipe rosettes on top of the cupcakes and top with the confectionery hearts.

“ For an extra touch, place these pretty cupcakes in brightly colored boxes, wrap them with ribbons, and give them to a special friend. ”

