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by Liz Robb

Cherry Bakewell Cupcakes



Ingredients

For the cake:
175g butter
100g plain Greek yoghurt
3 eggs
2 tablespoons of almond extract
220g self raising flour
2 tablespoons of ground almonds
1 teaspoon of baking powder
175g golden caster sugar
12 teaspoons of cherry jam
For the icing:
300g icing sugar
Warm water
12 natural colour glace cherries

Preparation

1. To make the cake:
2. 1.
3. Preheat the oven to 190 degrees, 170 degrees fan oven. Place 12 muffin cases into a 12 hole cupcake tin
4. you do need the larger cases made for muffins, you'll find that normal cake cases are too small.
5. 2.
6. Melt the butter gently over a low heat, giving it a swirl if it begins to bubble.
7. 3.
8. Whilst the butter is melting, whisk the yoghurt, eggs and almond extract together in an electric mixer, getting lots of air into the mix.
9. 4.

10 When the butter is just about melted, pour it into the egg mixture whilst continuing to whisk

11 if the butter has been melted over a very low heat this shouldn't scramble the eggs!

12 5.

13 Weigh the flour, sugar, almonds and baking powder into a bowl and add them a tablespoon at a time to the egg mixture, continuing to mix until everything is incorporated.

14 6.

15 Spoon a tablespoon of the mixture into the bottom of each muffin case.

16 7.

17 Then spoon a teaspoon of cherry jam into each case

18 this will create a cherry layer in the finished cake.

19 8.

20 Divide the remaining mixture between the 12 cases

21 this should fill the cases to about three quarters full.

22 9.

23 Bake for 18-20 minutes until golden brown on the top and springy to the touch.

24 10.

25 Remove from the oven and leave on a wire rack to cool completely.

26 To make the icing:

27 1.

28 Weigh the icing sugar into a mixing bowl.

29 2.

30 Pour a very small amount of water into the sugar and mix with a metal spoon. Add just a little water at a time until you reach the desired consistency, stirring constantly, to prevent the icing from becoming runny. It does need to be thick.

31 3.

32 Use a mug of warm water to gently heat the knife before spreading the icing on top of each cake.

33 4.

34 Decorate each cake by putting a cherry in the centre of the icing.

Cooks Note