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Posted on 5 October 2015

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# 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 <strong>To make the cake:</strong>
- 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 <strong>To make the icing:</strong>
- 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

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