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by Liz Robb

White Chocolate & Lemon Cupcakes

Ingredients

200g butter
175g golden caster sugar
3 large eggs
1 teaspoon of vanilla extract
1 lemon
200g self-raising flour
100g white chocolate
For the topping:
200g butter
200g icing sugar
1 teaspoon of vanilla extract
1-2 tablespoons of lemon juice
100g white chocolate
Sugar daisy decorations

Preparation

1. Preheat the oven to 180 degrees, 160 degrees fan oven.
2. Chop 100g of white chocolate into small pieces. Zest the lemon finely and squeeze the juice into a small bowl.
3. To make the cake mixture, cut the butter into small pieces and cream until smooth. Add the caster sugar and cream together well. Whisk the eggs and then beat the egg into the mixture a little at a time. Stir in the vanilla extract, a good pinch of lemon zest and a tablespoon of lemon juice, reserving the rest of the juice for the topping.
4. Sift and fold in the flour, then stir in the chopped chocolate. If the mixture is too stiff, just mix in a splash of milk.
5. Spoon the mixture into small paper cases, placed in bun tins. Bake in the preheated oven for 15-18 minutes, until the tops begin to brown and a skewer comes out clean. Set aside to cool.
6. To make the topping, cut the butter into small pieces and cream until soft. Gradually add the icing sugar and cream together well. Stir in the vanilla extract, and the lemon juice to taste.
7. Roughly chop the chocolate then melt over a low heat. Allow to cool slightly before beating in to the buttercream.
8. Spoon the mixture into a piping bag and pipe on to the cakes, then press a sugar daisy on the top of each one. (I chose daisies to match the colours of white chocolate and lemon, but any sugar decorations, flowers, butterflies etc. will look just as pretty.)

Cooks Note

If Mum has a sweet tooth, then this is just the treat for her this Mother's day! These lovely little cakes are made with creamy white chocolate in the sponge and the topping, with a tangy hint of lemon too.

This recipe makes 14 small fairy cakes; if you want to make larger cupcakes just allow more baking time.