

LIFE'S KITCHEN

A LOVE OF FOOD &
A SENSE OF OCCASION

RECIPE OF THE MONTH - MARCH 2016

EASTER FRUIT CUP CAKES

Makes 12

Something for the Easter Weekend!

Recipe provided by Emlyn Sexon, Life's Kitchen Company Head Chef.



INGREDIENTS

100g Unsalted Butter
2 tsp Ground Ginger
2 tsp Mixed Spice
250g Caster Sugar
100ml Sunflower Oil
4 Medium Free-range Eggs
About 100g Dessert Apples
100g Crystallized Ginger
100g Currants
100g Mixed Dried Fruit
300g Plain Flour
2 tsp Baking Powder

For the sugar syrup

25g Caster Sugar
25ml Water

For the cheese frosting

60g Unsalted Butter, Softened
60g Full-fat Cream Cheese
120g Icing Sugar
Food Colorings

METHOD

Line the pockets of a muffin tray with muffin cases or paper wraps, and preheat the oven to 180C/350F/Gas 4. Melt the butter with the spices in a small pan over a low heat, then pour this into a mixing bowl with the sugar and oil and mix well. Beat in the eggs until smooth.

Peel the apples and grate them, discarding the core, mix the apples with the other ingredients, followed by the crystallized ginger, currants and mixed dried fruit. Stir in the flour and baking powder evenly.

Three-quarter fill each muffin paper with spoonful's of the mixture and Bake for about 25 minutes, or until small pointed knife poked in comes out almost clean.

Make the syrup by boiling the sugar with the water in a small pan until dissolved, then leave to liquid to cool. When you remove the cakes from the oven, brush the syrup over the cakes whilst they're still warm.

For the frosting, make sure the butter is soft, then, using a whisk or electric mixer, beat it with the cream cheese in a bowl until smooth and light, stir in the icing sugar with a spoon until it begins to come together, then whisk again briefly until light and smooth. Now divide into equal portions and add your different food coloring to each one.

To serve:

When the cakes are cold, pipe crosses on the cupcakes with the cream cheese frosting before serving, Enjoy!