

## Make some delicious raspberry swirl cupcakes

### For the raspberry swirl cupcakes:

- 125g unsalted butter, softened
- 175g caster sugar
- 3 eggs
- 1 vanilla pod, cut in half and seeds scraped out
- 1tbsp vanilla extract
- 125g self-raising flour
- 50g '00' grade plain flour, sieved
- Zest of 1 large lemon
- 75ml buttermilk
- 100g fresh raspberries

### For the lemon buttercream:

- 125g unsalted butter, softened
- 250g icing sugar, sieved
- Juice of 1 large lemon

### To decorate:

- Icing sugar, for dusting
- Blue food colouring
- 125 g (4 1/2 oz) ready-to-roll white fondant icing
- Edible silver balls

### You will also need:

- Flower cutters
- Disposable piping bag
- Writing nozzle
- 12-hole muffin tin

### How to make the cupcakes:

1. Preheat the oven to 190C/375F/Gas Mark 5 and line a 12-hole muffin tin with paper muffin cases.
2. Whisk the butter, sugar and vanilla seeds together using an electric hand whisk or beat with a wooden spoon until pale and creamy. Add the eggs, flours and buttermilk and whisk until combined and fluffy.
3. Meanwhile, mash 100g of fresh raspberries in a bowl until you have a rough puree. Fold through the purée into the fluffy mixture until it's just mixed and slightly marbled.
4. Divide the mixture equally between the paper cases, filling them about two-thirds full, and bake in the oven for 18-20 minutes until golden and risen.
5. Leave to cool in the tin for 5 minutes, then transfer to a wire rack to go cold.

### How to make the lemon buttercream:

6. Whisk the butter in a bowl until fluffy and gradually add the icing sugar and whisk until it comes together
7. Add the lemon juice and whisk until light and fluffy and add as required.

### To decorate:

1. Reserve 2 tablespoons of the buttercream and colour it with a few drops of blue food colouring, beating with a spatula until light blue.
2. Spread the blue buttercream over the tops of the cupcakes using a small palette knife.
3. Lightly dust a clean work surface with icing sugar and roll the fondant icing out until about 3-4 mm (1/8-1/4 inch) thick. Then, using a selection of flower cutters, stamp out lots of flowers until the icing has been used up.
4. Arrange a few different sized flowers on top of each cupcake, spacing them so they look like spring blossom.
5. Put the reserved buttercream into a piping bag with a plain writing nozzle and pipe flower stems joining some of the flowers together and coming from the side of each cake.
6. Skewer a hole in the centre of any large flowers and finish with a silver ball in the centre of each flower.

Source: [www.goodto.com/recipes/spring-cupcakes](http://www.goodto.com/recipes/spring-cupcakes)

