



PREP: 20 min  
COOK: 15 min  
SERVES: 18-24

## Double Raspberry Cupcakes

These bright little cupcakes have raspberry rippled through the cake base, and through the sweet-tart icing.

### Ingredients

#### Cakes

3 large eggs  
1 cup (220g) caster sugar  
1 tsp Queen Organic Vanilla Bean Paste  
100g unsalted butter, melted  
100ml milk  
1 1/3 cup (200g) plain flour  
2 tsp baking powder  
1 pinch of salt  
zest + juice of 1 lemon (approx. 45ml juice + 1 tbsp zest)  
1 1/4 cups (150g) fresh or frozen raspberries

### Method - Cupcakes

#### STEP 1

Preheat the oven to 170C (fan forced) and line 2 12-hole cupcake trays with liners (will make between 18 and 23).

#### STEP 2

In the bowl of an electric mixer, beat the eggs, sugar and vanilla until pale and voluminous. Add the melted butter and the milk and beat through. Sift the flour, baking powder and salt over the top and mix them into the batter. Followed by the lemon juice and zest and then finally the raspberries.

#### STEP 3

Divide the batter between the cupcake cases (about 1 1/2 tbsp in each case). Bake the cupcakes for 15 minutes or until a cake tester inserted in the middle of one comes out clean. Transfer them to a wire rack to cool.

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## Ingredients

### Icing

1 1/4 cup (190g) icing sugar  
150g cream cheese (or 80g plain  
Greek yoghurt)  
2/3 cup (80g) fresh or frozen  
raspberries plus extra for decorating

## Method - Icing

### STEP 1

To make the icing, beat the icing sugar and cream cheese or yoghurt together in the bowl of an electric mixer until smooth and thick. Slowly add the raspberries and blend them in. At this stage you might need to add a little extra icing sugar to thicken the icing or a bit of milk or yoghurt to thin it. Spread the cooled cupcakes with icing and top each one with a raspberry.

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