

Lorraine Pascale's Malteser's cupcakes

Serves: 12

Prep: 10 mins

Cooking: 25 mins

Ingredients:

For the cupcakes:

- 200g softened butter
- 150g caster sugar
- 50g brown sugar
- A couple of drops of vanilla extract
- 4 medium size eggs
- 200g plain flour
- 10g baking powder
- Pinch of salt
- 80g Maltesers

For the buttercream:

- 250g butter
- 500g icing sugar sifted
- A couple of drops of vanilla extract
- 55g roughly crushed Maltesers

Method

For the cupcakes: Preheat the oven to 180°C and line a cupcake/muffin tin with cupcake cases.

Cream together the butter and both sugars until it is light and fluffy. I like to use an electric hand whisk to do this with.

Add all the vanilla and then the eggs one at a time, whisking well after each addition. If the mixture begins to look like it has curdled add a couple of tbsps of the flour and beat well until the mixture looks smooth.

Using a metal spoon fold in the flour, baking powder and salt (add them altogether) and then stir in the Maltesers.

Divide the mixture equally between the 12 cupcake cases and bake in the oven for about 25 mins or until a skewer (or toothpick) inserted in to the middle of a cupcake comes out clean. Once cooked remove from the oven and leave to cool in the tin.

For the buttercream: Using an electric handwhisk, whisk together the butter, icing sugar and vanilla until it becomes pale and fluffy.

You can either dollop the buttercream on top of each cupcake and spread it around with a knife. Or for a more professional look fit a piping bag with a 1cm star nozzle and pipe the buttercream on top of the cupcakes. Sprinkle on some crushed or whole Maltesers to finish.