



Cupcakes with Fresh As Blueberry Buttercream

Ingredients

120g unsalted butter, softened
3/4 cup caster sugar
2 large eggs
1/2 cup milk
1 tsp vanilla extract
1 1/3 cups self-raising flour

Fresh As Blueberry Buttercream

150g unsalted butter, softened
1 3/4 cups icing sugar, sifted
30g Fresh As Blueberry Powder
2 tbsp boiling water

Method

Preheat oven to 160°C / 325°F / Gas mark 3. Line a 12-hole standard muffin pan with paper cases. Place all cupcake ingredients in a bowl and beat with an electric mixer on low speed just to combine. Beat for 1 minute more until mixture is pale and smooth. Spoon mixture evenly between paper cases. Bake for 20-25 minutes or until a skewer inserted in the centre of one cupcake comes out clean. Remove to a wire rack to cool completely.

To make Blueberry Buttercream, use an electric mixer to beat butter until very pale and creamy. Gradually add icing sugar, beating well between each addition. Add Fresh As Blueberry Powder and boiling water and beat until incorporated. Add a little more water or icing sugar as necessary to obtain the correct creamy, fluffy frosting consistency. Place buttercream in a piping bag fitted with a star nozzle and pipe onto cupcakes in a rose pattern. Decorate further as desired.
Makes 12

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EVERYDAY GOURMET RECIPE

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