

CUPCAKE DAY

13TH JUNE



INGREDIENTS

Everyday Favourites Plain Flour	175g
Baking powder	1 tsp
Bicarbonate of soda	1/2 tsp
Everyday Favourites Salt	1 pinch
Whole Milk	175ml
Sun-Pat crunchy Peanut Butter	150g
Light brown sugar	100g
Everyday Favourites Large Fresh Egg	1
Fresh raspberries	150g
For the buttercream icing:	
Everyday Favourites Unsalted Butter	150g
Icing sugar	300g
Hartley's Best Seedless Raspberry Jam	2 tbsps
Pink food colouring	1-2 drops
To decorate:	
Whole raspberries	10

METHOD

- 1 Line a muffin tin with paper cases.
- 2 Preheat the oven to 180°C/Gas 4.
- 3 Place the Sun-Pat Crunchy Peanut Butter, milk and egg in a bowl and beat until well blended.
- 4 Add the sugar and mix until it all comes together.
- 5 Sift in the flour, baking powder, bicarbonate of soda, and salt.
- 6 Finally, fold in the raspberries.
- 7 Spoon into the paper cases to around 2/3rds full. (**Top tip: An ice-cream scoop full is the perfect amount of mixture for a cupcake).
- 8 Bake for 20 minutes until golden brown and set aside to cool.
- 9 Using a whisk attachment or handheld beater, carefully mix the room temperature butter, icing sugar, jam and food colouring.
- 10 Place in a piping bag and top the cupcakes with the buttercream icing and a fresh raspberry before serving.

RASPBERRY & SUN-PAT CUPCAKES



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