

Café Parisienne Cupcake

Ingredients:

Astra – 2 oz
Coffee powder – ½ tsp
Egg – 1
Castor sugar – ½ cup
Self raising flour – 1 cup
Coffee powder – ½ tsp
Coffee powder – ¼ tsp
Water – ¼ cup

For Cream Topping:

Butter – 50 g
Icing sugar – ¾ cup
Milk powder – ¼ cup
Coffee – 1 tsp
Milk – 1 tbs
Coffee powder for dusting

Method:

Heat the butter and coffee and set aside. Mix ¼ tsp coffee powder with ¼ cup water & keep aside. In a bowl whisk the egg until thick and creamy, add sugar gradually, then stir in ½ the melted butter, ½ of the flour and the coffee powder, then the remaining melted butter and the remaining flour, beat until smooth, stir in the mixture in to the prepared cups and bake for 20 min in 180°c. (pre heat)

For topping:

Combine all the ingredients except the coffee powder for dusting.

