**S**

Coffee cupcakes

Ingredients

115 grams Butter

115 grams Caster sugar

115 grams Self raising flour

1 teaspoon Baking powder

2 Eggs

1 cup Strong coffee

Icing sugar

Instructions

i. Preheat your oven to 200 degrees centigrade fan, and line up ten cupcake cases in a cupcake tray

ii. Place 115 grams of butter in a microwavable bowl and microwave until it is liquid.

iii. Whisk the liquid butter to re combine it then whisk in 115 grams of caster sugar.

iv. Mix 115 grams of self rising flour and 1 teaspoon baking powder together with a spoon in a separate bowl.

V. Add 1 beaten egg and 1/3 of the flour mix to the butter and whisk well. Repeat this one more time. You should be left with about 1/3 of the flour mix.

vi . Add 1/5 a cup of coffee and the rest of the flour and mix well.

vii . Add more coffee if necessary, it should be a fairly wet mix but not too wet.

viii. Split equally between the cupcake cases and cook for 15-20 minutes or until when you stick a carving fork in it comes out clean.

ix. Leave the cakes to cool.

X. Mix some icing sugar with coffee to make an icing that is thick enough that it won’t run everywhere and spread it over your cupcakes.