

Korean BBQ Lemon Cupcakes

Ingredients:

Measurement	Item	Notes.
343g	Dried Figs	approx 12 figs. Used for cupcake and topping.
255g	Granulated Sugar	
5	Whole Eggs	
245ml	Hot Chilli Oil	Just the oil, not any of the chilli's in it (if any)
227g	Butter	
220g	Gluten-Free Flour	
185ml	Lime Juice	Used for topping.
2	Whole Lemons	Zest of both lemons required. Juice from one.
2	Whole Limes	Zest of both limes required. Juice from one.
240ml	Milk	
171g	Smooth Peanut Butter	I haven't tried crunchy, I don't think it would taste as good.
62g	Icing Sugar	Used for topping.

SERVINGS: approx. 32 cupcakes.

STEPS:

1. Preheat oven to 117°C.
2. Chop up the dried figs into small pieces.
3. Create the zest from the lemon and limes using a grater. Once done chop one lemon and one lime in half.
4. Using an electric mixer, fully beat hot chilli oil, half of the granulated sugar, and three quarters of the dried figs in a large bowl.
5. Add eggs in one at a time with one tablespoon of flour as you beat it to blend after each addition.
6. Add the zest of Lemon and Lime and blend.
7. Add a table spoon of flour and squeeze the cut lemon and lime juice into the mix. Do not add any pips. Beat to blend.
8. Add a table spoon of flour and add milk. Beat to blend.
9. Add half the lime juice and a table spoon of flour. Beat to blend.
10. Add the remaining flour and beat to blend. You should continue to blend it until it is a light and fluffy. (Figure 1)
11. Line your cup cake tray with paper liners.
12. Fill each cup cake liner about two thirds to half way with the batter.



13. In each cup cake put about half a teaspoon of peanut butter into the middle (Figure 2).
14. Bake the cup cakes for about 23 minutes. The cake should rise and cover the peanut butter. Remove when cooked.
15. Remove cup cakes from the tray and cool them on a rack. Once all cup cakes are cooked and cooled, then you can start working on the topping.
16. Using the remaining lime juice, dried figs and icing sugar, put them into a liquidiser and mix until a frosting like paste.
17. Apply to the top of each cupcake.



The finished cupcake should look something like this.



Notes:

The initial recipe was generated using Chef Watson. There are some changes to sizes and techniques of adding ingredients. Only thing changed in the ingredients was changing the granulated sugar to icing sugar for the topping. Also dropping peanut butter as part of the topping (Seemed like too much)

In order to get the full impact of the recipe, you need to eat all the ingredients at the same time. So taking a tiny nibble/pinch is not going to have the same effect. I originally experimented removing certain components of cup cake turned it into “meh”.

I found the topping dries out fast, so don't do it until you are ready to coat all cakes. If it does dry out I just added more lime juice and mixed.

Some people complained about the topping colour. So I thought I would use 1 droplet of food colour to change it. Probably not a good idea...

- Simon O'Doherty. (@sodoherty)