

Darsham Horticultural society. Summer show 18th July 2026 -

Compulsory recipe – Raspberry cupcakes - (makes 12)

Ingredients: Cupcakes

180g/6oz softened butter

180g/6oz caster sugar

180g/6oz plain flour

1 heaped tsp baking powder

3 – 4tbsp milk

2 eggs

200g raspberries - approx. need 4 – 5 per cupcake

Raspberry buttercream icing

85g/3½oz raspberries

125g/4oz softened butter

250g/8oz icing sugar

12 raspberries to decorate

Method: Preheat oven to 180°C/350°F/Gas 4. Line a 12-hole muffin tin with paper cases.

Place all the cupcake ingredients, except the raspberries, into food processor/mixer and mix until well combined. Add more milk, if necessary, to the mixture to a soft drop consistency. Put a spoonful of the mixture into the cases, followed by a few raspberries and another spoonful of mixture.

Bake 15 – 20 minutes, or until risen and golden brown. Remove from the oven and set aside to cool.

Meanwhile, for the icing, beat the butter until light and fluffy. Carefully stir in the icing sugar and continue to beat for five minutes. Blitz the raspberries to create a puree, pass through a sieve to remove the pips, add to the butter. Decorate the cupcakes with the icing and top with a raspberry.

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