





SOUR CREAM MADEIRA CUPCAKES

Serves: 4

375g unsalted butter, softened
1 cup caster sugar
finely-grated zest of 2 lemons
2 tsp natural vanilla extract
2 egg yolks
2 eggs

200g sour cream
1 cup self-raising flour
½ cup almond meal
2 cups sifted icing sugar
pink food colouring

- 1. Preheat** oven to 180°C. Combine 125g butter with caster sugar and lemon zest in the bowl of a stand mixer and beat with the paddle attachment on medium speed for 5 minutes, until light. Add the eggs, yolks and half the vanilla, beat until smooth. Fold in the flour, almond meal and sour cream, stirring until smooth.
- 2. Spoon** into lined ½ cup muffin tins and bake for 16-18 minutes, until golden and just firm to touch. Cool on a wire rack.
- 3. Put** the remaining butter, icing sugar and vanilla in the bowl of the stand mixer and beat on high speed with the paddle attachment for 5 minutes, until very light. Tint with food colouring, then pipe onto cupcakes.