



VALENTINE'S DAY CUPCAKES

Servings: 16

This is the Valentine's version of my delectable Raspberry Cupcakes. Share the love!

INGREDIENTS:

114g	SCS Salted Butter (soften at room temperature)
256g	Cake Flour
1 tsp	Baking Powder
1 tsp	Baking Soda
160g	SIS Fine Grain White Sugar
2	Eggs
2 tsps	Vanilla Extract
240ml	Shaken Buttermilk
Frosting	
1	Italian Meringue Buttercream
1/3 Cup	Raspberry Puree (or good quality jam)
1	Packet of Heart Shaped Sprinkles

1. Preheat oven to 175°C.
2. Whisk cake flour, baking powder and baking soda together.
3. Cream butter and sugar with an electric mixer.
4. Add eggs one at a time, scraping down the sides with each addition.
5. Fold in the dry ingredients and buttermilk, alternating between the two.
6. Bake for about 19 minutes, until a cake tester comes out clean or with just a few crumbs attached to it.
7. Pipe on the Raspberry Italian Meringue Buttercream.
8. Sprinkle with hearts
9. Serve and Enjoy!

Frosting

1. Add 1/3 Cup Raspberry puree or good quality jam when making the Italian Meringue Buttercream.