

## Heart Week Cupcakes

### Ingredients:

For the cakes:

175g unsalted butter, softened  
175g caster sugar  
3 medium eggs  
175g self-raising flour, sifted  
Zest of one lemon  
½ tsp baking powder  
1 tsp vanilla essence  
125g lemon curd

For the topping:

75g unsalted butter, softened  
350g icing sugar, sifted,  
50 ml milk  
Food colouring (optional)  
(or a can of ready-made buttercream)  
Lots of Love Hearts  
Cupcake cases



### Method:

1. Pre-heat the oven to 190/170 fan/gas mark 5. Line a 12 hole cupcake tray with the cases.
2. Whisk the butter and sugar together using a handheld whisk or beat with a wooden spoon, until pale and creamy. Gradually, whisk in the eggs and add the vanilla essence. Then fold in the flour and baking powder until combined.
3. Spoon the mixture into the cases in equal proportions.
4. Bake for 12 - 15 minutes or until risen, golden and firm. Leave to cool for a few minutes and then transfer to a wire rack until completely cool.
5. Cut a small cone shape out of the top of each cake. Put a teaspoonful of lemon curd into each hole and then replace the cone, pressing it down lightly.
6. To make the buttercream, put the butter into a large bowl and whisk until creamy. Gradually add the icing sugar (about half) and whisk until well combined. Add the milk and remaining icing sugar and whisk until light and fluffy. Add a few drops of food colouring, if using. Pipe onto the cakes. Or, crack open a can of ready-made buttercream and pipe it onto the cakes in the same way. Then decorate each cake with Love Hearts!

**Don't want to do the whole thing ? Buy a cake or a kit,  
they'll taste just as yummy!!**

