

Heart Week Cupcakes

 tiny tickers
**HEART
WEEK**

2023



We'd love to see
your cakes! Tag us
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on social media.

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 heart shaped sweets
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 heart sweets!