

Hannah's red cupcakes

You will need:

For the dough

- 250 g redcurrants
- 1 egg
- 100 g sugar
- 1 sachet vanilla sugar
- 1 pinch salt
- 80 ml sunflower oil
- 200 ml buttermilk
- 1 ½ tbsp red food colouring
- 250 g flour
- 2 tbsp cornflour
- ½ tsp lemon zest
- 1 ½ tbsp baking powder
- Cupcake tray
- Cupcake cases

For the frosting

- 100 g butter
- 300 g icing sugar
- 200 g cream cheese
- Blender
- Piping bag
- Sprinkles for decoration



How to make them:

1. Preheat the oven to 180 degrees (non-fan mode) and line the tray with cupcake cases.
2. Purée the currants in the blender, then strain through a sieve.
3. Next whisk the egg in a bowl and stir in the sugar, vanilla sugar, salt, oil, buttermilk, currant purée and food colouring. In a separate bowl, mix the flour, cornflour, lemon zest and baking powder, then gradually combine with the red mixture.
4. Now divide the dough into the cupcake cases and bake in the oven for 20 to 25 minutes.
5. While the cupcakes are in the oven, let's get on with the frosting. Blend the (soft) butter for one minute until it has a creamy consistency. Gradually stir in the icing sugar until the mix is pale in colour. (If it gets too dry, add a little cream.)
6. Add the (chilled) cream cheese and carefully mix by hand. Then put the frosting in the fridge for 15 to 30 minutes. Allow the cupcakes to cool, then frost them using the piping bag.

Decorate the frosting however you like, and then Hannah's beloved red cupcakes are done!

