

How to be a Domestic Goddess Nigella Lawson

Cappuccino Cupcakes

For the cupcakes:

125g self-raising flour
125g soft unsalted butter
125g golden caster sugar
2 large eggs
1 tsp vanilla extract
1 teaspoons baking powder
1 heaped tablespoon instant espresso
2-3 tablespoons milk

For the icing:

160g white chocolate
60g butter
120g soured cream
260g icing sugar, sifted
scant teaspoon cocoa powder

12-cup muffin pan with paper cases

Preparation

Preheat the oven to 200°C/gas Mk6.

Put all the cupcake ingredients except for the milk into the food processor and blitz to combine. Pulse again, adding milk down the funnel to form a batter with a soft, dropping consistency. Spoon into the muffin cases in their pan and put in the oven to cook for about 20 minutes. When ready, remove from the oven and leave in the pan to cool for 5 minutes before turning out onto a wire rack.

When they're completely cold, get on with the icing. Melt the chocolate and butter in the microwave or in a double boiler, and after it's cooled a little, stir in the soured cream. Gradually beat in the sifted confectioners' sugar. And if the consistency isn't right for icing, add either hot water to thin or more sifted sugar to thicken. Spread roughly and generously over the top of each cupcake, and then dust sparingly with cocoa, by pressing a little through a tea strainer, so that they look like little cups of dusted cappuccino.