



Strawberries and Cream Cupcakes

For the cakes:

1. 175g softened unsalted butter
2. 175g castor sugar
3. 175g self raising flour
4. 1 tsp vanilla extract

For the frosting:

1. 400g Philadelphia Cheese (full fat)
2. 300g icing sugar
3. 250g strawberries, puréed

Preheat oven to 180C, 160C Fan and prepare 12 muffin tin with cupcake cases

Cream butter and sugar together until light and fluffy. Gradually beat in eggs and vanilla. Fold in flour and divide mixture between cupcake cases.

Bake in centre of oven for approx. 20 mins.

Meanwhile, make icing. Beat cream cheese, icing sugar and strawberry puree to form a shiny icing.

When cakes are completely cold, transfer icing into a piping bag and pipe in swirls on top of each cake. Crown each with a strawberry segment.

(The amount of icing is overly generous but delicious dolloped on a dish of strawberries for dessert.)