

Tiramisu Cupcakes



Makes 30

Prep 40 mins

Cooking 20 mins

Challenge



Ingredients

For the sponge

350g plain flour
150g cocoa powder
500g caster sugar
2½ tsp bicarbonate of soda
1½ tsp fine salt
2 whole eggs + 1 extra yolk
360g buttermilk
150ml vegetable oil
1 tbsp vanilla
100ml warm water
60 ml brewed espresso

For the mocha butter cream

30ml brewed espresso
2½ egg whites
160g caster sugar
150g unsalted butter, softened
60g dark chocolate, melted
chocolate sprinkles

For the mascarpone filling

250g mascarpone cheese
150g double cream
37g icing sugar, sifted

1. Line your cupcake tins with paper cases. You can do this in batches.
2. Whisk all the dry ingredients together in a large bowl, and make a well in the centre. Add the eggs, egg yolk, buttermilk, oil and vanilla and whisk together well. Finally add the warm water and espresso and whisk until smooth.
3. Preheat the oven to 170C/ Fan 150C/ Gas 3½. Divide the mix between 15 cupcakes. I use a quick release ice-cream scoop. Bake for 20 minutes or until the centres spring back to the touch. Let these cool completely before filling.
4. For the mascarpone filling, whisk all the ingredients together until fluffy, being careful not to over mix. Put in a piping bag and keep in the fridge until ready to use.
5. Now make the butter cream. Make the espresso and then set aside to cool. Put the egg whites and sugar in a heatproof bowl. Place this over a pot of simmering water and whisk continuously until frothy and all the sugar is dissolved.
6. Remove from the heat and using an electric whisk, beat to a thick meringue until completely cooled.
7. Whisk in the softened butter. It will curdle but then come back together. Add the melted chocolate and espresso and whisk. Put in another piping bag with a star tip.
8. To assemble, use the filling as a topping (as above) or use a small knife to pierce the tops of the cupcakes. Push the tip of the mascarpone filling piping bag into the top of each cupcake and fill. They will take about 2 tbsp of filling before the cakes crack. You will get the hang of it after you do a couple of them.
9. Ice the tops with the mocha icing and top with the sprinkles. Serve immediately or keep in the fridge until ready to serve.