



LANARKSHIRE  
LARDER

# FLOWER COFFEE CUPCAKES

by Asma Farzand & Ava-Grace Bradshaw of Taylor High

**Made with milk & eggs from What's Fresh, flour from Cadzow Bakehouse, chocolate from Bella Chocolate and coffee from Fower.**

## Ingredients

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- 140g golden caster sugar
- 140g butter
- 3 eggs
- 140g self-raising flour
- 30ml espresso
- 15ml water
- 200g unsalted butter
- 400g icing sugar
- 30ml espresso
- 75g chocolate buttons
- 25g chocolate buttons to decorate





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## Directions

- Heat oven to 170C/gas3 and line a baking tin with cupcake cases.
- Cream the 70g sugar with 70g butter in a glass bowl until light and fluffy.
- Sieve flour onto large plate. Crack eggs in cup and whisk with fork.
- Beat in the eggs one by one adding a tablespoon of flour at a time.
- Add the remaining flour and 30ml of espresso and mix until smooth.
- Evenly spoon into cupcake cases and bake for 17 minutes until the mixture springs back when pressed.
- Melt chocolate over a bain-marie and let cool slightly.
- While cooling beat the butter until pale and gradually add in icing sugar.
- Add the rest of the espresso and melted chocolate.
- Remove cakes from oven and allow to cool.
- Transfer icing for decoration into piping bag. Once cakes are cool decorate with icing.

