

White Chocolate and Limoncello Cupcakes



Ingredients:

Makes about 24 -

For Cupcakes

- 150 gms unsalted butter
- 3 tbsp corn flour
- 1 unwaxed lemon (zest only)
- 175 gms caster sugar
- 2½ tsp baking powder
- 4 medium eggs
- 2 tsp good quality vanilla extract
- 284ml (1 pack) buttermilk
- 220 gms self raising flour

For Icing/Frosting

- 1 portion of Easy Buttercream Recipe
- 100gms White Chocolate
- Good Glug (60 ml) of Limoncello + extra sips for the baker

Method:

Here is the winning recipe that won the Londonist Cupcake Throwdown in every single category. Enjoy!

Preheat oven to 150C Fan or 160C otherwise.

Ensure that the butter is very soft. You can either leave the butter out of the fridge overnight, or zap it 20 seconds at a time in a microwave. The butter should be as soft as possible without melting. Put all measured ingredients, apart from the flour and buttermilk, in a kitchen mixer fitted with a paddle attachment and mix until light and fluffy. Now mix in half the flour and half the buttermilk, on low speed. Mix in the remaining flour and the buttermilk on low speed. The consistency of the mixture should be a bit like heavy custard and it should plopp nicely from a spoon. This mixture is enough for about 16 or so cupcakes, depending on the size of your cupcake liners. Fill cupcake liners between ½ and ¾ the way up. Fill ½ way up to get an even flat shape, fill ¾ way up to get a nice dome shape. Use a muffin pan, otherwise the liners spread into gashly shapes.

Bake for 20 minutes in the middle of the oven, but check after 15 by inserting a little cocktail stick. If there is anything stuck to the stick, then bake for the full 20 minutes. Let the cupcakes cool in the pan for around a minute and then take them out carefully and allow to cool outside the pan.

For the icing, make one portion of the *Easy Buttercream* (recipe on Fair Cake website). Melt the white chocolate carefully in a double boiler and cool to room temperature and mix in with the buttercream. Add around half the limoncello to the icing. If you are not satisfied with the limoncello-ness of the buttercream, add more.

Now, *and this is the secret*, make a thin-ish liquid mixture of the remaining half of limoncello with 3tbsps of the buttercream. Using a skewer or knitting needle, make a little hole in each cupcake and pour down ½ tsp of this mixture. Make some more if you run out. Sneaky, eh?! Then slather the cupcakes with icing. Win win!