## Frosted Cupcakes

## NIBBLEDISH CONTRIBUTOR

## Ingredients

- $115 \mathrm{~g} / 4 \mathrm{oz}$ self raising flour
- 1 tsp baking powder
- $115 \mathrm{~g} / 4 \mathrm{oz}$ butter, softened
- $115 \mathrm{~g} / 4 \mathrm{z}$ caster sugar
- 2 eggs, beaten
- 1 tbsp milk
- few drops red food colouring

For The Topping

- 1 egg white
- $175 \mathrm{~g} / 6 \mathrm{z}$ caster sugar
- 2 tbsp hot watter
- large pinch of cream of tartar
- raspberry jam
- desiccated coconut


## Instructions

- Preheat oven to 180C/350F/Gas Mark 4
- Sift flour \& baking powder into a bowl
- Add butter, sugar \& eggs, \& beat together until smooth (use electric whisk for best results)
- Add milk \& food colouring, \& whisk into mixture until evenly blened
- Spoon mixture into paper cases on a bun tray
- Bake for 20 minutes then leave to cool.


## Topping

- Put egg white, sugar, water \& cream of tartar into heatproof bowl set over a saucepan of simmering water.
- Use electric whisk to beat for $5 / 6$ minutes until mixture is thick \& peaks when whisk is lifted.
- Spread jam over each cupcake
- Twirl over frosting
- Sprinkle with coconut.

