

# FAIRTRADE COFFEE CUPCAKES

## INGREDIENTS

For the cupcakes:

- 1 tbsp Fairtrade instant coffee
- 115 g butter, softened
- 140 g self-raising flour
- 140 g Fairtrade caster sugar
- 2 tbsp milk
- 2 large eggs

For the coffee icing:

- 2 tsp Fairtrade instant coffee
- 100 g butter, at room temperature
- 225 g Fairtrade icing sugar

## METHOD

1. **For the cupcakes:** Preheat the oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with paper muffin cases. Put the coffee granules and 1 tablespoon of boiling water into a mixing bowl and stir until smooth. Add the butter, flour, sugar, milk, and eggs and mix with an electric whisk until smooth. Spoon into the muffin cases.
2. Bake in the centre of the oven for 20-25 minutes or until risen and golden brown. Transfer to a wire rack until cold.
3. **For the icing:** Put the coffee granules and 2 teaspoons boiling water into a bowl and stir until smooth. Add the butter, sift in the icing sugar, and stir until smooth and free of streaks.
4. Spoon on to the cupcakes, smooth over and then decorate each one with a chocolate button or coffee bean.