

# "PAINTING THE ROSES RED" CUPCAKES (GF)

## INGREDIENTS

For the cupcakes

- 220g GF self-raising flour
- 220g softened unsalted butter
- 220g caster sugar
- 4 medium eggs
- 1.5 tsp Vanilla extract
- 0.25 tsp xanthan gum
- 1 tsp baking powder

For the filling:

- Strawberry compote

For the buttercream

- 200g Softened, unsalted butter
- 400g Icing sugar
- Red gel food colouring

## EQUIPMENT

- 2 x Large mixing bowls
- Electric Hand/Stand whisk
- Spatula
- 2 x Piping Bags
- 1M Round Tip piping nozzle
- Cupcake tray, lined with cupcake cases
- Apple/cupcake corer

## METHOD

1. Pre-heat your oven to 160 degrees fan.
2. In a large mixing bowl, whisk all of your cupcake ingredients together, until you have a thick batter. Spoon your mixture into your cupcake cases, (fill each to about 3/4 full).
3. Bake for for 22-25 minutes, or until a skewer comes out clean. Once baked, remove from the oven and allow to cool completely.
4. Fill one piping bag with your strawberry compote.
5. "Core" your cupcakes, and fill with your strawberry compote.
6. In another large mixing bowl, whisk your 200g softened unsalted butter, until pale in colour and fluffy. Add your icing sugar until fully combined to a light buttercream.
7. Divide your buttercream into two bowls, using your gel food colouring, colour one half of your buttercream red, and leave the other half white.
8. In a piping bag, fit your 1M piping nozzle and add your buttercream, placing all of the white buttercream on one side, and the red on the other of the bag - use the method above to ensure even colour distribution!
9. Pipe roses onto your cupcakes and serve!