

# Strawberry & Champagne Cupcakes



## Recipe By FoodieBook

**Ref:** 501

**Heading:** Bread & Baking

**Cuisine:** British & Irish

**Food Type:** Vegetarian

**No of Portions:** 12

## Ingredients & Prep

125 g self-raising flour  
125 g butter unsalted soft  
125 g caster sugar  
2 egg med  
2 tbsp sparkling white wine  
1 pinch salt

### Topping

12 strawberries hulled  
375 g icing sugar  
150 ml sparkling white wine  
150 g butter unsalted soft  
2 tbsp double cream  
1 tsp Vanilla bean paste

## Method

**Step 1** - Pre-heat the oven to 170'C.

**Step 2** - Place strawberries in a bowl & marinate with the sparkling wine (larger amount) for an hour.

**Step 3** - Place sugar & egg into a bowl, with a food mixer or electric hand mixer beat together until pale yellow (10 mins), add butter, salt & fold with a silicon spatula, add flour & fold in to form a combined smooth mixture. (use wine from strawberries).

**Step 4** - Place the number of paper cupcake cases to the portion number selected, then with a spoon or piping bag fill cases equally, place each filled cases into muffin tray holes & bake for 8 mins take out tray & turn it 180° & place back in for another 8 mins, keep you eye on the cakes & remove when light golden brown on top, take out cases from the tray, place on a cooling rack.

**Step 5** - In the meantime make the topping by putting the icing sugar, butter, cream & vanilla in a bowl then mix with a electric hand mixer or a food mixer into a smooth thick butter icing, if it gets to loose put in the fridge to firm up.

**Step 6** - Cut a hole the size of a strawberry in the top of the cupcakes, then place a marinated strawberry in each one.

**Step 7** - Top each cupcake with the topping by either pipe (best) or spoon & cover each one.

## Suggestion & Tips

Eat the same day as the strawberry will make the cake wet after a while.