



Lemon Poppyseed Cupcakes

Method:

To make the cupcakes

1. Heat oven to 180°C/fan 160°C/gas 4.
2. Line the 12-hole muffin tin with cupcake cases.
3. Mix the flour, sugar, lemon zest and poppy seeds together in a large mixing bowl.
4. Mix together with a wooden spoon or whisk until lump-free, then divide between the cases.
5. Bake for 20-22 mins until a skewer poked in comes out clean - the cakes will be quite pale on top still.
6. Cool for 5 mins in the tin, then carefully lift onto a wire rack to finish cooling.

To make the icing

1. Beat the softened butter until really soft.
2. Then gradually beat in the icing sugar and lemon juice.

To decorate the cupcakes

1. Use an apple corer or a small sharp knife to make a hole in the centre of each cupcake.
2. Spoon the icing into a piping bag or a sandwich bag with a nozzle.
3. Ice one cake at a time, holding the piping bag almost upright with the nozzle about 1cm from the surface of the cake. Pipe one spiral of icing around the edge, then pause to break the flow before moving the nozzle towards the centre slightly and piping a second, smaller spiral that continues until there are no gaps in the centre. Slightly 'dot' the nozzle into the icing as you stop squeezing to finish neatly.
4. Scatter some lemon zest on top of each cupcake.

Ingredients:

For the cupcakes

- Self-raising flour x 170g
- Golden caster sugar x 130g
- Zest of lemon x 2 (keep a little for decorating)
- Poppy seeds, toasted x 1 tbs
- Eggs x 3
- Natural yoghurt x 75g
- Butter, melted and cooled a little x 130g

For the icing

- Butter, softened x 120g
- Icing sugar x 180g
- Lemon juice x 1

Equipment:

- 12 hole muffin tray
- Cupcake cases
- Digital kitchen scale
- A large bowl for sponge mix
- A medium bowl for icing mix
- Mixer with paddle attachment
- Rubber spatula or wooden spoon
- Wire rack to cool the cupcakes
- An apple corer or a small sharp knife
- Piping bag or a sandwich bag with a nozzle