

Medjool date cupcakes



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Preparation: about 25 minutes (+10 minutes cooling time)

Cooking: about 25 minutes

Makes: 12

400g fresh Medjool dates, seeds removed
and roughly chopped

$\frac{3}{4}$ cup water

2 tsp instant coffee granules

1 tsp bicarbonate of soda

75g butter, softened

$\frac{3}{4}$ cup caster sugar

1 tsp vanilla extract

2 eggs

$\frac{1}{4}$ cups self-raising flour, sifted

Coffee icing to serve

1. Preheat oven to 180°C. Lightly grease 12 x $\frac{1}{2}$ cup muffin pans or line with paper cases.
2. Combine dates, water and coffee powder in a medium saucepan. Cook, stirring occasionally, over medium heat for 5–7 minutes or until dates are soft and liquid is absorbed. Remove from heat and using a wooden spoon, stir in bicarbonate of soda and butter. Set aside for 10 minutes to cool slightly.
3. Transfer date mixture to a large mixing bowl. Beat in caster sugar and vanilla until well combined. Add eggs one at a time, mixing well after each addition.
4. Gently fold in sifted flour until combined. Spoon mixture into prepared pans. Bake for 18–20 minutes or until dark golden and cooked through when tested with a skewer. Stand in pans for 5 minutes then turn onto a rack to cool. Once cold, ice with coffee icing, or dust with icing sugar or serve warm with ice-cream for dessert.

Coffee icing

$1\frac{1}{2}$ cups icing sugar
mixture

1 tsp instant coffee
granules

2–3 tbs boiling water

Stir icing sugar into a bowl. Combine coffee and boiling water. Stir coffee mixture into icing sugar mixture until smooth and at desired consistency.