

Cherry cupcakes



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Preparation 30 mins + cooling time | Cooking 20-25 mins | Makes 12

150g butter
¼ cup caster sugar
1 tsp vanilla extract
3 free-range eggs, at room temperature
1½ cups self-raising flour
250g cherries, halved and pitted

To decorate cakes:

100g white chocolate melts
12 plump cherries

STEP 1 Line a 12-hole (⅓-cup capacity) muffin pan with paper cases. Preheat oven to 180°C/160°C fan-forced.

STEP 2 Using an electric mixer, cream butter, sugar and vanilla together until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift flour over mixture. Using a large metal spoon, gently stir to combine. Fold through the pitted halved cherries. Spoon mixture into pan. Bake for 20-25 minutes or until golden and cooked through when tested with a skewer. Cool in pan for 10 minutes then transfer to a wire rack to cool.

STEP 3 To decorate cakes, place chocolate in a heatproof bowl. Microwave on high for 20-30 seconds until just melted. Stir with a metal spoon. Lightly spread cakes with melted chocolate. Top each cake with a cherry. Set aside until chocolate sets and serve.

Good for you... **CHERRIES**

A source of vitamin C. This vitamin helps the body defend itself against infections. The carbohydrate found in cherries has a low glycaemic index (GI), which means it is slowly absorbed and will provide long lasting energy. Cherries contain some valuable antioxidants with the highest quantities found in fruit with darker-coloured flesh.

