

# Medjool date cupcakes



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Preparation 25 mins + cooling time | Cooking 25 mins | Makes 12

400g fresh Medjool dates, deseeded and roughly chopped

¼ cup water

2 tsp instant coffee powder

1 tsp bicarbonate of soda

75g butter, softened

¼ cup caster sugar

1 tsp vanilla extract

2 free-range eggs

1½ cups self-raising flour, sifted

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Lightly grease 12 x ½ cup muffin pans or line with paper cases.

**STEP 2** Combine dates, water and coffee powder in a medium saucepan. Cook, stirring occasionally, over medium heat for 5-7 minutes or until dates liquid is absorbed and dates are softened. Remove from heat. Using a wooden spoon, stir in bicarbonate of soda and butter. Set aside for 10 minutes to cool slightly.

**STEP 3** Transfer date mixture to a large mixing bowl. Using electric hand beaters, beat in sugar and vanilla until well combined. Add eggs one at a time, beating well after each addition. Gently fold in sifted flour until combined. Spoon mixture into prepared pan. Bake for 20-25 minutes until cake is golden brown and cooked through when tested with a skewer. Stand in pans for 5 minutes then turn onto a rack to cool. Once cool, ice cupcakes with coffee icing (recipe below).

### Coffee icing:

Sift 1½ cups icing sugar into a bowl. Combine 1 tsp instant coffee powder with 2½ tbs boiling water in a tea-cup. Gradually beat coffee mixture into icing sugar until at the desired consistency.