Passionfruit cupcakes

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

175g butter, softened
¾ cup caster sugar
1 tsp vanilla extract
3 free range eggs (at room temperature)
1⅓ cups self-raising flour
½ tsp baking powder
100ml passionfruit pulp (about 4 passionfruit)

Passionfruit frosting:
125g reduced fat spreadable cream cheese
¾ cup icing sugar mixture
½ tsp vanilla extract
30g butter, softened
2 passionfruit, pulp removed

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

STEP 2 Using an electric mixer, beat butter, sugar and vanilla until creamy. Beat in eggs one at a time, beating well after each addition. Sift over flour and baking powder and beat on low speed until combined then beat for 3 minutes on high until smooth and light. Swirl 100ml passionfruit pulp through the cake mixture. Evenly spoon mixture into paper cases. Bake for 20-25 minutes or until a skewer inserted in the centre comes out clean. Stand in pan for 5 minutes then transfer to a wire rack to cool.

STEP 3 To make passionfruit frosting, using electric beaters, beat cream cheese, icing sugar, vanilla and butter in a bowl until smooth and fluffy.

STEP 4 When cupcakes are completely cool, top each with cream cheese frosting, spoon over passionfruit pulp and serve.