

## SKILL LEVEL



PREP  
**30**  
MINS

BAKE TIME  
**20-25**  
MINS

MAKES  
**12**

## IN THE KIT

- Bag 1:** 160g caster sugar
- Bag 2:** 225g self raising flour,  
½ tsp baking powder,  
a pinch Madagascan  
vanilla
- Bag 3:** 100g white chocolate
- Bag 4:** 50g granulated sugar
- Bag 5:** 300g icing sugar

- 12 x muffin cases  
1 x testing skewer  
1 x large piping bag

## YOU WILL NEED

- 240g unsalted butter (90g + 150g),  
softened
- 2 medium eggs
- 125ml (125g) soured cream
- 250g blueberries
- 1 x 12 hole muffin tin  
1 x sieve  
Baked In star nozzle

## STORAGE

Store in an airtight container  
in a cool, dry place.

## INGREDIENTS

Icing sugar (sugar, cornflour starch), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), calcium, niacin, iron, thiamin), caster sugar, white chocolate chips (11%) (sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), vanilla extract), granulated sugar, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate), **wheat** flour, calcium, niacin, iron, thiamin), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1680kJ/402kcal
Fat	4.4g
of which saturates	2.5g
Carbohydrates	87g
of which sugars	68g
Protein	3.4g
Salt	0.17g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts**.

### Best before:

See sticker.

Suitable for vegetarians.

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810g



# Blueberry & White Chocolate Cupcakes



# BLUEBERRY & WHITE CHOCOLATE CUPCAKES



The box and plastic bags in this kit are recyclable  
[bakedin.co.uk/sustainability](http://bakedin.co.uk/sustainability)



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Line a muffin tin with the muffin cases and leave to one side. In a large bowl, beat together 90g butter and the caster sugar (**bag 1**), until soft and pale. Add 2 eggs, one at a time, mixing well after each addition.



2. Mix in 125ml (125g) of soured cream until well combined. Gradually fold in the self raising flour, baking powder and vanilla (**bag 2**). Fold through two thirds of the white chocolate chips (**bag 3**), until just combined. Spoon the batter evenly into the prepared muffin tin and sprinkle the remaining white chocolate chips over the top of the cupcakes.



5. Stirring occasionally, simmer the jam for 8-12 minutes or until it has started to thicken and most of the fruit has broken down. Over a heatproof bowl, pour the jam through a sieve, using the back of a spoon or a spatula to push it through. Discard the pulp from the sieve, and allow the remaining jam to cool.



6. Once the cakes and jam have cooled, cut out a small circle in the top of each cake, the diameter of a 5p coin, and a couple of centimetres deep. Keep each cupcake top to one side. Reserving 1 tsp of jam for later, spoon approximately 1 tsp of the syrup into each of the holes. Replace the cupcake tops.



3. Bake for 20-25 minutes, or until the testing skewer comes out mostly clean, with a few crumbs on, when inserted into the middle of one on the cupcakes. Leave to cool for 10 minutes in the tin, before removing and leaving to cool completely on a wire rack.



4. Whilst the cupcakes are cooling, make the blueberry jam. Reserving 12 blueberries for decoration, add the remaining blueberries to a small saucepan, along with 1 tsp (5ml) of water and the granulated sugar (**bag 4**). On a medium heat, stir continuously until the sugar has dissolved.



7. Make the plain and blueberry buttercreams. In a clean, large bowl, beat 150g of butter until soft and pale. Gradually add the icing sugar (**bag 5**), mixing between each addition until smooth. Separate half of the buttercream into a clean bowl. To one of the bowls of buttercream add 1 tsp of blueberry jam and mix well. If either of the buttercreams are too stiff, add milk, 1 tsp (5ml) at a time, until soft and pipeable.



8. Cut roughly 3cm off the end of the provided piping bag and fit with the star nozzle. Transfer about 2-4 tbsp of the plain buttercream into the piping bag followed by 2-4 tbsp of the blueberry buttercream. Repeat this until all the icing is in the piping bag. Pipe small swirls on each of the cupcakes and top with a blueberry reserved from step 4.



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