

# Whitworths

## Elderflower & Coconut Cupcakes



 Makes 24  Prep 25mins  20-25mins

### READY...STEADY...BAKE

- ♥ Preheat your oven to 160°C / 140°C fan / gas mark 3, then line two 12 cupcake trays with cases.
- ♥ For the cake mix... cream the caster sugar and butter together until light and fluffy.
- ♥ Beat in the eggs, one at a time adding a few spoonfuls of flour between each egg to prevent the mixture from curdling.
- ♥ Beat in the remaining flour, add the baking powder then stir in the elderflower cordial.
- ♥ Divide between the cupcake cases then bake for 20-25 minutes, until the tops are golden brown and a skewer comes out clean.
- ♥ Remove from the oven then prick lightly all over with a skewer.
- ♥ Whilst the cakes are still hot, prepare the glaze... heat the cordial and icing sugar together until clear and syrupy then brush over the cakes and allow them to cool completely.
- ♥ For the icing... whip the butter and icing sugar together then add the desiccated coconut and coconut milk and mix until smooth and fluffy.
- ♥ Divide the icing into separate bowls then stir in a few drops of food dye to each one.
- ♥ Pipe the icing onto the cakes then arrange into a bouquet and decorate with tissue paper and ribbon.

### INGREDIENTS

#### for the cake...

225g caster sugar  
225g butter, softened  
4 medium eggs  
225g self raising flour  
1tsp baking powder  
50ml elderflower cordial (not presse)

#### for the glaze...

100ml elderflower cordial (again not presse)  
100g icing sugar

#### for the icing...

40g **Whitworths Desiccated Coconut**  
170g butter, softened  
6tbsp coconut milk  
food dye, colours as required

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!