

Whitworths

Pineapple Cupcakes



INGREDIENTS

70g **Whitworths Tropical Island Pineapple**, chopped
100g butter
100g caster sugar
100g self-raising flour
2 medium eggs
150g icing sugar
few teaspoons cold water

 Makes 12  10 mins  15 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 190°C / Fan 170°C / Gas Mark 5, then place 12 paper cupcake cases into a 12 hole bun tin.
- ♥ Place the butter, sugar, flour and eggs into a bowl and mix well together with an electric hand whisk for 1 minute.
- ♥ Set aside 20g chopped pineapple for decorating then stir the remaining into the mixture.
- ♥ Spoon into the paper cases then bake in the oven for 15 minutes until well risen and golden brown. Cool.
- ♥ Mix the icing sugar with enough water to make a thick icing then spread on top of the cakes.
- ♥ Decorate with the set aside pineapple pieces then serve and enjoy!

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Happy Baking!