

**Coffee & Walnut Cupcakes**

Ingredients:

3 large free range eggs, weighed in their shells (ours weighed 205g)

205g soft margarine

205g caster sugar

205g self-raising flour

½ teaspoon baking powder

50g chopped walnuts

2 teaspoons instant coffee dissolved in 2 teaspoons boiling water, cooled

For the buttercream frosting:

200g icing sugar, sieved

100g soft margarine

2 teaspoons instant coffee dissolved in 2 teaspoons boiling water, then cooled

Method:

Line a large 12 cup muffin tin with paper liners. Preheat the oven to 170degC

Break the eggs into a mixing bowl then add in the sugar, soft margarine, self-raising flour, baking powder and cooled coffee. Using an electric whisk beat all the ingredients together to from a smooth batter, about 2 minutes. Fold in the chopped walnuts

Spoon the mixture into the muffin cases, filling each about 1/2 full. Place in the pre-heated oven for around 20-25 minutes (approx.) or until risen, golden brown and springy to touch.

Remove to a wire rack and leave to cool completely. Prepare the buttercream frosting by beating the soft margarine, icing sugar and cooled coffee together to form a smooth, light frosting. Pipe over the top of each cake using a large star nozzle.

Sprinkle over a few chopped walnuts to finish.

(Makes approx. 12 cakes)

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