

## CAFFEINATED CAPPUCINO CUPCAKES



*While commiserating my kitchen disaster over a coffee, it struck me: why not make a Caffeinated Cappuccino Cupcake instead?*

*This recipe is adapted by CakeMistress from a Women's Weekly cookbook. It's a coffee-flavoured cupcake with a vanilla 'cheesecake' topping, dusted with powdered chocolate and it's much tastier than the Red Bull version. May we never speak of that again :)*

### YOU WILL NEED

#### **Cupcake:**

125 g Butter, room temperature  
Two shots of fresh espresso, cooled (or 3 teaspoons Instant Coffee Powder, dissolved)  
2 tablespoons Tia Maria (optional)  
3/4 cup (165g) Caster Sugar  
2 Eggs (room temperature)  
1 1/2 cups (225g) Self-raising flour  
1/3 cup (80ml) Milk (room temperature)

#### **Cheesecake Topping:**

250 g Cream cheese  
1 tablespoon Vanilla Extract  
1/2 cup (80g) Icing sugar mixture  
1 Egg  
To finish: drinking Chocolate Powder

### DIRECTIONS

1. Preheat oven to 200c. Line 24 holes of 2 x 12 holes muffin pans with paper-lined foil muffin cases.
2. In a medium bowl cream the butter, add sugar, Tia Maria and Espresso, and beat with an electric mixer until light and fluffy. Add the eggs one at a time, beating until combined after each addition. Fold in the milk and sifted flour in two batches.
3. Fill each muffin pan no more than 1/3 full. Don't go overboard, as they rise quite a bit in the oven. Bake for 10 minutes at 200c.
4. Meanwhile, prepare cheesecake topping. Beat cream cheese and vanilla in a small bowl with electric mixer until fluffy; add remaining ingredients and beat until combined.
5. After 10 minutes, remove cakes from oven and carefully spread each cake with Cheesecake Topping to the top of the muffin case. Return to oven and bake for another 15 minutes.
6. Cool cakes in pans. Dust with sifted drinking chocolate powder to finish.