

Coffee & Cardamom Cream Cupcakes

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INGREDIENTS

CUPCAKE

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 200g self-raising flour
- 1 tbsp boiled water mixed with 2 tsp of instant coffee

ICING

- 250ml double cream
- 100g icing sugar
- 360g Philadelphia cream cheese
- 1 tsp cardamom essence

METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 180 degrees fan.
2. Beat together your unsalted butter and sugars until light and fluffy. Add in the eggs, beat until combined.
3. Add flour and coffee and beat again until smooth.
4. Spoon equal amounts into each cupcake case and bake for 15-18 minutes.
5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
6. To make the cardamom cream, combine the double cream,

Philadelphia, icing sugar and cardamom essence in a bowl and beat until thick, creamy and holds its shape
7. Pipe onto the cooled cupcakes



ENJOY! If you opt for Coffee & Cardamom Cream Cupcakes, please do share a picture!