Ruby, Lime & Coconut Polenta Cupcakes (GF)

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INGREDIENTS

CUPCAKE

- 250g salted butter
- 150g golden caster sugar
- 100g light brown sugar
- 100g ruby chocolate, melted and cooled
- 100g polenta
- 50g desiccated coconut
- 1 tsp baking powder
- 150g coconut flour
- 4 large eggs
- 1 lime, zest and juice
- Pink food colouring (optional)

ICING

- 250g full fat cream cheese
- 250g mascarpone
- 100g white chocolate, melted and cooled
- 1/2 lime, juice and zest

METHOD

1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 160 degrees fan.
2. Beat together your salted butter and sugars until light and fluffy. Add in the eggs, beat until combined.

3. Add the ruby chocolate and lime juice and zest and beat again until mixed thoroughly
4. In a separate bowl mix together the polenta, desiccated coconut, coconut flour, baking powder
5. Add the dry ingredients into the wet and beat again until just combined. If you are using it at this stage add a couple of drops of the pink food colouring and beat again until smooth
6. Spoon equal amounts into each cupcake case and bake for 22-25 minutes or until a skewer comes out clean.
7. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.
8. To make the icing, combine the cream cheese, mascarpone, white chocolate and lime juice in a bowl and beat until thick, creamy and holds its shape, pop in the fridge for 10 minutes before piping
9. Pipe onto the cooled cupcakes and top with the lime zest

Notes:

If you can't find ruby chocolate (I got mine from Tesco) just sub for white chocolate instead, it will give a slight different flavour but will be equally yummy!

ENJOY! If you opt for Ruby, Lime & Coconut Polenta Cupcakes, please do share a picture!

Courgette & Lime Cupcakes

Courgette & Lime Cupcakes

INGREDIENTS

CUPCAKE
- 200g unsalted butter
- 200g caster sugar
- 200g grated courgette
- 3 large eggs
- 255g self-raising flour
- ½ tsp bicarbonate of soda
- ½ tsp baking powder
- Zest of one lime

ICING
- 250g mascarpone
- 250g unsalted butter
- 250g icing sugar
- Juice & zest of one lime

FOR DECORATION
- Handful of chopped pistachios

METHOD
1. Line a muffin tin with 12 deep cupcake cases and preheat the oven to 175 degrees fan.
2. Beat together your unsalted butter and sugar until light

and fluffy. Add in the eggs and grated courgette and beat again.

3. Add flour, bicarbonate of soda, baking powder and lime zest and beat again until smooth.

4. Spoon equal amounts into each cupcake case and bake for 18-20 minutes (until a skewer comes out clean).

5. Remove from oven, leave in the tin for 10 minutes then transfer to a wire rack to cool completely.

6. To make the icing, beat the butter until pale and fluffy, then add the icing sugar and juice and zest of lime and beat again until fully combined

7. Add the mascarpone and beat again until soft and creamy

8. Either using a spoon or pipe on to your fully cooled cupcakes, top with the chopped pistachios.

ENJOY! If you opt for Courgette & Lime Cupcakes, please do share a picture!

Coconut, Lime & White Chocolate Loaf cake

Coconut, Lime & White Chocolate Loaf cake

INGREDIENTS

Cake

- 200g unsalted butter
- 200g caster sugar
- 4 large eggs
- 200g self raising flour
- 100g white chocolate, melted
- 1 limes, zest & juice only
- 3 tbsp desiccated coconut
- 150g white chocolate chips

Icing

- 125g butter
- 1/2 lime, zest & juice only
- 250g icing sugar
- 75g melted white chocolate
- 75mls coconut cream

Mascarpone for serving

METHOD

1. Preheat the oven temperature to 160 degrees fan and line a standard loaf tin

2. Using a hand or stand mixer beat the sugar and butter until light and creamy

3. Add eggs and beat again, then add melted white chocolate, lime zest and juice, beat again

4. Add flour and beat until combined

5. Add desiccated coconut and white chocolate chips and fold through the mixture with a spoon

6. Pour the loaf batter into the lined tin and bake for about 55-60 mins or until a skewer comes out clean

7. Remove from the oven and allow to cool on a wire rack

8. Whilst the cake cools, make the icing. Beat the butter in a stand mixer or electric hand mixer until pale and fluffy, add the icing sugar, lime juice, coconut cream and melted white chocolate and beat again until smooth.

9. Pipe or spread with a palette knife the icing over the top of the fully cooled cake.

10. Scatter the remaining lime zest and a tsp of desiccated coconut over the top of the icing and serve.

ENJOY! If you opt for Coconut, Lime & White Chocolate Loaf cake, please do share a picture!

Peach, Lime & Ricotta cake

Peach, Lime & Ricotta cake

INGREDIENTS

- 4 peaches
- 1 tbsp light brown sugar
- 150g unsalted butter, melted
- 250g ricotta
- 230g golden caster sugar
- 2 limes, zest only
- 3 large eggs
- 180g self raising flour
- 30g hazelnuts, whole

Mascarpone for serving

METHOD

1. Grease and line with parchment paper a 20cm round springform tin and a baking tray preheat the oven to 170 degrees fan.
2. Chop the peaches in half, remove the stone and then cut the halves into two again, place on to the baking tray (flesh side down) and sprinkle with brown sugar, bake for 12 minutes. When removed from oven, leave on the tray.
3. Combine the ricotta, caster sugar and lime zest into a large bowl, using either a electric hand or stand mixer, beat for around 5-7 minutes.
4. Beat in the eggs one at a time
5. Whilst the beater is still going pour in the melted butter and beat until fully combined
6. Add the flour and baking powder, beat briefly until just combined
7. Pour the cake mixture into the lined tin and top with the peaches, flesh side facing up. Scatter the hazelnuts over the top.
8. Bake in the oven for 50 minutes. Leave to cool and either serve warm or can be served cold.
9. Serve with a scoop of mascarpone

ENJOY! If you opt for Peach, Lime & Ricotta cake, please do share a picture!