TAYLOR & COLLEDGE

Vanilla Cupcakes



Preparation: 30 mins
Total Time: 55 mins
Portions: 12 Portions

Ingredients

For the cupcakes

150 g Unsalted butter
3 tbsp Taylor & Colledge Vanilla Bean Extract
120 g Granulated Sugar
2 Medium Eggs
175 g Plain Flour
1 tsp Baking Powder
0.5 tsp Baking Soda
120 ml Whole Milk
pinch Salt

For the white chocolate frosting

300 g White Chocolate
100 g Icing Sugar
50 g Unsalted butter
500 g Cream Cheese
2 tbsp Taylor & Colledge Vanilla Bean Extract

Preparation

1. Preheat the oven to 180°C (350°F). Line a cupcake tray with paper liners.
2. For the cupcake batter cream the butter with vanilla extract, sugar, and a pinch of salt in a mixing bowl, until light and fluffy.
3. Gradually add the eggs, one at a time, mixing well after each addition.
4. Sift together the flour, baking powder, and baking soda, then gently fold into the wet mixture.
5. Add the milk and stir until just combined.
6. Fill the cupcake liners with batter (about ¾ full) and bake for about 25 minutes, or until a toothpick inserted into the center comes out clean. Remove from the oven and allow to cool completely.
7. To prepare the frosting, melt the white chocolate over a water bath (double boiler), then allow it to cool.
8. In a bowl, beat together the softened butter, icing sugar, cream cheese and vanilla extract until smooth and creamy. (Ensure all ingredients are at room temperature and drain any excess water from the cream cheese beforehand).
9. Gently fold the cooled white chocolate into the cream cheese mixture until fully incorporated.
10. Fill the frosting into a piping bag and pipe it onto the cooled cupcakes. Sprinkle with chopped white chocolate to garnish.