

Gingerbread Cupcakes

Makes 24 large cupcakes

Ingredients

- 300g (2 cups) plain flour
- ¼ teaspoon bicarbonate soda
- ¼ teaspoon salt
- 1 ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- 1/8 teaspoon all spice
- 150g softened butter, unsalted
- 380g (1 ¾ cups) castor sugar
- 4 eggs, lightly beaten, room temperature
- 1 ½ teaspoon vanilla extract
- 2 teaspoons grated fresh ginger (optional)
- 170ml (2/3 cup) sour cream, room temperature
- 1/3 cup finely chopped crystalised ginger



Method

1. Preheat your oven to 160°C. Line two x 12 hole large muffin trays with cupcake papers.
2. Sift together flour, bicarb, salt, ground ginger, nutmeg and all spice into a bowl and set aside.
3. In a separate bowl, cream the butter and sugar for 2 - 3 minutes until pale and creamy.
4. Add a quarter of the beaten egg at a time, beating until incorporated before adding more. Continue to beat until the mixture is light and fluffy.
5. Add the vanilla and the grated ginger and combine well.
6. Add a third of the flour to the mixture and beat until just combined, then add half of the sour cream and beat on low speed until it's also just combined. Continue the process with the remaining flour and sour cream, adding the last third of the flour. Make sure you don't overbeat the mixture.
7. Fold in the crystalised ginger by hand.
8. Spoon the mixture into the prepared pans filling them ¾ full.
9. Bake for 20 minutes or until a skewer inserted comes out clean.

Buttercream

Ingredients

- 100g softened butter
- 50ml milk
- 2 teaspoons vanilla extract
- 4 cups icing sugar mixture

Method

1. Add the softened butter to a mixing bowl and beat for 1 minute until the butter is pale and creamy.
2. Add the milk, vanilla and half of the sifted icing sugar and beat for a further 3 minutes or until the mixture is light and fluffy.
3. Add the remaining icing sugar and beat for a further 3 minutes or until the mixture is pale and creamy.
4. The mixture should be a spreadable consistency.
5. Add extra milk if the mixture is too dry, or extra icing sugar if the mixture is too runny.

Decorate with buttercream, sprinkled with a tiny amount of cinnamon, then add little gingerbread cookies to the top of the icing to finish off.

Keeps for up to 3 days in the fridge.