

Apples and cardamom cupcakes

Makes 12, prep 20 mins, cook 15 mins

Ingredients

100g unsalted butter
75g caster sugar
2 medium eggs
100g strong white bread flour
1 tsp baking powder
1 tbsp milk
Pinch of salt
½ teaspoon ground cardamom
235g pitted apples, peeled, cored and grated
3 tablespoons icing sugar and equal quantity of softened butter (optional)

1. Heat oven to 200°C. Put 12 paper cases in a muffin tray.
2. Cream the butter and sugar together in a large bowl until light and fluffy. Beat in the eggs, one at a time. Sift in the flour, baking powder and salt together over the mixture and fold in lightly, with the milk, until only just combined; do not overwork. Add the cardamom and grated apples and fold in, again until just combined.
3. Distribute the mixture evenly between the paper cases. Bake for 12-15 minutes until the cupcakes are firm and spring back when gently pressed.
4. If desired, cream the butter and icing sugar until smooth. Add a touch of ground cardamom and spread over the cooled cupcakes.