



# Claire's Handmade Cakes

## Peach Melba Cupcakes (24)

### Ingredients:

225g organic butter  
225g fairtrade caster sugar  
4 free-range, organic medium eggs  
225g organic self raising flour  
2 tsp baking powder  
2tsp Nielsen-Massey vanilla  
2 tbsp organic semi-skimmed milk

### For the filling:

4 peaches, skinned and stoned  
4tsp (to taste) fairtrade caster sugar

### For the coulis:

1 peach, skinned and stoned  
1tsp (to taste) fairtrade granulated sugar  
200g raspberries  
50g (to taste) fairtrade granulated sugar

### For the icing:

3 free-range, organic large egg whites  
150g fairtrade granulated sugar  
230g organic butter, cut into small cubes  
4-5 tbsp raspberry puree (to taste)  
24 raspberries

### Method:

- 1) Line 2 12-hole muffin tins with paper cases and preheat the oven to 180C.
- 2) In a large bowl, cream the butter and sugar until pale. Beat in the eggs a little at a time and then stir in the vanilla.
- 3) Sieve the flour with the baking powder, then fold in to the cake mixture. Add a little milk, until you have a dropping consistency.
- 4) Spoon the mixture into the paper cases and bake in the preheated oven for 12-18 minutes, or until they are golden brown and spring back when gently pushed.
- 5) Remove from the tin and leave to cool on a wire rack.
- 6) To make the peach jam, put the peaches into a saucepan and add a little water. Stir on a low heat until the peaches have broken up, which should take around 5 minutes. Add the sugar and taste (you may need to add a little more). When the sugar has dissolved, boil for 5 minutes, then remove from the heat and spoon into sterilised jars to cool.
- 7) Whilst the jam is cooling, make the coulis. For the peach coulis, put the peach into a blender with the sugar, and whizz until you have a puree.
- 8) For the raspberry coulis, put the raspberries and sugar into a blender or food processor and whizz until smooth. Put the coulis through a sieve to remove the seeds.
- 9) For the swiss meringue buttercream, put the egg whites and the sugar into the bowl of an electric mixer. Put the bowl over a pan of simmering water and whisk constantly, but gently, until the temperature reaches 140F.
- 10) Remove from the heat and place the bowl back onto the electric mixer and whisk the mixture until it is thick and glossy and the bowl has cooled.
- 11) Change to the paddle attachment and while mixing on a continuous low speed, add the butter, one cube at a time, and mix until it has reached a smooth and silky texture.

- 12) At this point, a raspberry puree is added, to flavour and colour the buttercream. Extra raspberry coulis was made in stage 8, so that you can add the coulis to the buttercream. This is mixed well into the icing. Add enough raspberry coulis until you are happy with the raspberry taste.
- 13) To assemble the cupcakes, firstly take a teaspoon and remove a little of each cupcake. Spoon a little of the peach jam into the hole and then replace the top.
- 14) Spoon the icing into a piping bag and pipe the icing using a spiralling motion onto each cupcake.
- 15) Place a fresh raspberry on top of each cupcake and with a teaspoon, drizzle a little peach coulis and raspberry coulis over each cupcake.