

# NUTRAFRESH™

## Raspberry Cupcakes

### Ingredients - Makes 10 cup cakes

#### Cupcakes

- 100g Soft Margarine
- 100g caster sugar
- 100g Self Raising flour
- ½ level tsp baking powder
- 2 large eggs
- 15g Nutrafresh™ Sparkling Raspberry Powder

#### Butter Icing

- 15g Nutrafresh™ Sparkling Raspberry Powder
- 100g softened unsalted butter
- 200g icing sugar
- 2 tsp milk



### Method

1. Place 10 cake papers in a cupcake tin.
2. Pre-heat the oven to 160c, gas mark 3.
3. Cream the margarine and the caster sugar together in a bowl until light and fluffy.
4. Whisk the eggs thoroughly and gradually beat into the mixture.
5. Sieve the flour and baking powder together in a separate bowl and add the Nutrafresh™ Sparkling Raspberry Powder
6. Carefully fold these combined ingredients into the creamed mixture.
7. Divide the mixture equally between the paper cases and cook in the oven for about 15 minutes.
8. Leave to cool.
9. Make the topping by beating the softened butter and icing sugar together. Thoroughly mix the Nutrafresh™ Sparkling Raspberry Powder into the milk until it is a smooth paste and then beat into the mixture.
10. To decorate, pipe a swirl on the top of each cake.

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