

Warwick Good Food Society Recipes

Marbled Cupcakes (Makes 14)

Ingredients:

- 210g all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 115g unsalted butter, melted
- 200g granulated sugar
- 1 large egg, room temperature
- 3/4 cup + 1 Tablespoon (195ml) milk
- 2 teaspoons vanilla extract
- 21g unsweetened natural cocoa powder

Icing:

- 420g icing sugar
- 21g unsweetened natural cocoa powder
- 230g unsalted butter, softened to room temperature
- 2 teaspoon vanilla extract
- 2-3 teaspoons red food colouring

Method:

1. Preheat oven to gas mark 4.
2. Line muffin pan with 12 cupcake liners and an additional pan with 2 liners. This recipe makes about 14 cupcakes. Set them aside.
3. Make the cupcakes: in a medium bowl, mix together flour, baking powder, baking soda, and salt. Set aside.
4. In a large microwave-safe bowl, melt butter in the microwave. Whisk in sugar - mixture will be gritty. Chill in the refrigerator for 1 minute.
5. Stir in egg, yogurt, 3/4 cup milk, and vanilla extract until combined. Slowly mix in dry ingredients until no lumps remain. Batter will be thick.
6. Transfer 3/4 cup of batter to another medium bowl. Mix in cocoa powder and 1 Tablespoon milk until combined. Chocolate batter will be extremely thick.
7. Spoon 1 Tablespoon of vanilla batter into each cupcake liner. Top with a spoonful of chocolate batter, then more vanilla batter on top until all batters have been used up. At this point you may swirl the batters together very lightly using a toothpick or sharp knife.
8. Bake the cupcakes for 20-24 minutes (bake for 9-10 minutes if making mini cupcakes.) Allow cupcakes to cool completely before icing.
9. For the icing: mix the icing sugar, softened butter and vanilla extract. Whisk to make smooth, and if necessary, add a dash of milk to make the mixture easier to pipe.
10. Separate the icing mixture into thirds and put each third into a bowl.
11. In one bowl, add the cocoa powder and mix. In another bowl, add the red food colouring and mix to get a nice pink colour.
12. Use a three-colour piping bag and spoon each icing into each piping bag. Attach them all to one nozzle so that when you pipe, the colours mix. Otherwise you can put all the icings into one bag and try to swirl it manually. Alternatively, just pipe a different colour icing onto each cupcake.
13. Pipe all the cupcakes and enjoy!

