

# Quince Paste Cupcakes

## with Raspberry Icing

Makes 12 cupcakes using 7cm diameter & 3.5cm high patty pans; or  
Makes 16 cupcakes using 5.5cm diameter & height 4.5cm patty pans.

### Cupcake ingredients:

- 125g unsalted butter, soften
- 150g castor sugar
- 3 free-range eggs, room temperature
- 1tsp vanilla paste
- 130g sour cream, room temperature
- 120ml buttermilk, room temperature
- 140g plain flour
- 2 tsp baking powder
- 150g Maggie Beer Quince Paste
- 2 tbsp Maggie Beer Verjuice

### Icing ingredients:

- 140g unsalted butter, soften
- 1  $\frac{3}{4}$  cup Icing sugar
- 3  $\frac{1}{2}$  tbsp raspberry pulp (from frozen berries), strained
- 12/16 fresh raspberries, for the tops of the cakes

### Method:

1. Pre-heat a fan forced oven to 180°C.
2. Cut the Quince Paste into cubes, add to a small pot with Verjuice and warm together over a gentle heat until melted. Whisk to combine and set aside to cool slightly.
3. Place the butter and sugar into a mixing bowl and beat with an electric hand blender until pale in colour and the sugar has almost dissolved.
4. Add the eggs one at time, and continue to beat until completely incorporated.
5. Add the vanilla, sour cream and buttermilk and beat until well combined.
6. Sift the flour and baking powder into the butter mixture and gently fold through.
7. Spray the cupcake patties with cooking spray.
8. Place 30g of the mixture into the base of each patty, followed by 10g of the Quince Paste and Verjuice then place another 30g of the mixture on top of that.
9. Place into the oven and bake for 25-30 minutes until the tops of the cakes are golden and spring back to the touch. Cool on a cake rack.
10. To make the icing, beat the butter and icing sugar together with an electric beater until well combined. Add the raspberry puree slowly and continue to beat until well incorporated, light and fluffy.
11. Refrigerate until ready to use. Divide the icing equally between the cupcakes, smooth with a palate knife and top each cupcake with a raspberry before serving.



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