

Strawberry Cheesecake Muffin

Ingredients

Muffins

200 g butter, softened

370 g caster sugar

2 tsp vanilla bean paste 4 eggs

405 g self-rising flour

250 ml milk

Strawberry cream cheese frosting

60 g butter, softened

150 g cream cheese, at room temperature

125 g fresh strawberries, pureed

2 tbslp strawberry jam

700 g powdered sugar

Preheat the oven to 180 C, then line the muffin tin with the paper cases.

Method

Frosting

1. Cream the butter and cream cheese until soft and fluffy, about 2 minutes.
2. Add the fruit puree and jam, mix until combined.
3. Add the powdered sugar, 1 scoop at a time until the frosting has the sweetness and consistency desired.
4. Use right away or refrigerate until ready to use.

Cupcakes

1. Cream the butter, sugar and vanilla bean paste. Add the eggs, one at a time and beat until just combined.
2. Add the flour and milk in alternate batches and stir with a spoon until just combined.
3. Spoon mixture evenly into moulds. Bake for 15 to 20 minutes or until cooked through.
4. Remove from oven and transfer to a wire rack to cool completely.

To decorate

Using a pastry bag, frost the top of each cupcake with the strawberry cream cheese frosting. Garnish with fresh strawberries.