

Coffee Cupcakes

Makes 6

Cupcakes

- 160g flour
- 60g grounded walnuts
- 2 eggs
- 100g caster sugar
- 40g melted butter
- 200ml coffee (a very strong one)
- 1/2tsp baking powder

Topping

- 200ml liquid crème fraîche
- 2tsp icing sugar

- 1/ Preheat oven to 175°C
- 2/ In a large bowl mix flour, walnuts and baking powder
- 3/ In an other bowl whip eggs and sugar, then add melted butter
- 4/ Stir batter into mixed flour and mix thoroughly
- 5/ Add coffee and keep on mixing until smooth
- 6/ Fill cupcakes and bake for 30 minutes
- 7/ Remove from the oven and place on a cooling rack
- 8/ In a large bowl, whip crème fraîche and icing sugar until a light texture (crème chantilly)
- 9/ Refrigerate for half an hour
- 10/Then pipe it on cupcakes