

Tiramisu cupcakes

For the cupcakes:

100g unsalted butter,
softened
100g golden caster sugar
1tsp vanilla extract
1½tbsp instant coffee
granules
2 large free-range eggs,
lightly beaten
100g self-raising flour,
sifted
Cocoa powder, for
dusting (optional)

For the Marsala frosting:

75g full-fat cream
cheese
250g tub mascarpone
cheese
1-2tbsp Marsala wine
3tbsp icing sugar, sifted

You will also need:

12-hole muffin tin lined
with paper cases (find
gold foil ones)
A piping bag and a
star nozzle

1. Heat the oven to 180C, 160C fan, 350F, Gas Mark 4. Beat the butter, sugar and vanilla extract together until light and fluffy. Add a couple of drops of water to the coffee granules and mix to form a thick paste. Stir this into the mix until well combined.
2. Gradually beat in the eggs, then fold in the flour with a pinch of salt. Divide the cake mix between the paper cases, place in the middle of the oven and bake for 12 to 15 minutes, until springy to the touch and lightly golden on top. Remove the cupcakes from the muffin tin and cool on a wire rack.
3. To make the Marsala frosting, beat the cream cheese, mascarpone, Marsala and icing sugar in a large bowl until smooth. Transfer to a piping bag and pipe swirls on to each cake. Dust with cocoa powder, if using.



This delicious recipe comes from our friends at woman&home. Find more cake inspiration at womanandhome.com

Alzheimer's Society is a registered charity in England and Wales (296645); the Isle of Man (1128) and operates in Northern Ireland

