



Ingredients

Makes 12 cupcakes

- 2 eggs
- 200g (7oz) caster sugar
- 125ml (4fl oz) sunflower oil
- ¼ tsp vanilla extract
- 250g (8oz) plain flour
- pinch of salt
- ½ tsp baking powder
- 250ml (8fl oz) soured cream
- 1 quantity Vanilla Buttercream

Frosting (see page 88)

For the blueberry compote

- 150g (5oz) blueberries
- 50g (2oz) caster sugar

Cox Cookies & Cake

Blueberry compote cupcakes

We sell loads of these delicious blueberry compote 'Kiss cakes' at Cox Cookies & Cake. I like to add the berries in the centre in order to enhance the flavour and provide a nice surprise when cutting or biting into the cupcake. In the shop we decorate them with chocolate lips painted with red edible colouring, but you can top yours with whatever you like.

First make the Blueberry Compote: place the blueberries and the sugar in a small saucepan over a low heat and cook gently until the fruits start to pop, stirring to prevent the sugar from catching. Leave to cool. If your compote has produced a lot of liquid, strain a little into a bowl so not to add too much extra liquid to your cakes (this spare juice will come in handy later!).

Preheat the oven to 200°C/fan 180°C/gas mark 6, and line a cupcake tin with paper cases. In a large bowl, beat the eggs, gradually adding the sugar while beating. Continue beating and slowly pour in the oil. Stir in the vanilla extract. In a separate bowl sift together the flour, salt and baking powder. Stir these dry ingredients into the egg mixture in small amounts alternating with the soured cream.

Spoon some of the mixture into the paper cases just to fill them half full, then spoon 1½ teaspoons of the compote on top. Top each with another spoonful of batter to cover and fill almost to the top of the case.

Cook for 25 minutes, or until a skewer inserted into the side of a cupcake comes out clean. Leave to cool in the tins for 5 minutes then transfer to a wire rack and allow to cool completely before frosting.

Pipe Vanilla Buttercream Frosting in spirals on top of each cupcake and spoon over any excess compote you have remaining and some of the lovely blueberry juice.



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