



# BUTTERNUT SQUASH CUPCAKES WITH A FROSTY TOP

makes 12 cupcakes

## for the cupcakes

- 200g butternut squash
- 175g light soft brown sugar
- 2 large eggs, preferably free-range or organic
- sea salt
- 150g plain flour
- 1 heaped teaspoon baking powder
- a small handful of walnuts
- ½ teaspoon ground cinnamon
- 90ml extra virgin olive oil

## for the frosted cream topping

- zest of ½ a clementine
- zest and juice of ½ a lemon
- 70ml soured cream
- 1 heaped tablespoon icing sugar
- 1 vanilla pod

## To make your cakes

Preheat the oven to 180°C/350°F/gas 4 • Cut the top and bottom off of the butternut squash and discard • Carefully halve the squash lengthways then scrape out the seeds with a spoon and discard (for step-by-step pictures see *How to prepare a butternut squash*) • Roughly chop the squash then add the pieces to a food processor and whiz until finely chopped • Add the sugar, and crack in the eggs • Add a pinch of salt, the flour, baking powder, walnuts, cinnamon and extra virgin olive oil • Whiz again until just combined • You may need to stop the processor after a couple of minutes and scrape the mix down off the sides with a rubber spatula to help it mix evenly • Try not to overdo it with the mixing – you want to just combine everything and no more

## To bake your cakes

Line your cupcake tin with paper cases • Use tablespoons to fill the paper cases three-quarters of the way up with cake mixture • Bake in the hot oven for 20 to 25 minutes • You can check to see if the cakes are cooked by sticking a cocktail stick right into one of them • Remove it after 5 seconds and if it comes out clean they're cooked; if it's slightly sticky they'll need a bit longer, so put them back in the oven for 5 more minutes, or until cooked through and golden on top • If you cook them for too long, though, they will go dry so keep an eye on them • Remove the cakes from the tins and transfer to a wire rack to cool

## To make your icing and ice your cakes

While your cupcakes are cooking, make your frosted cream topping • Finely grate the clementine zest • Put most of it in a bowl, keeping a little bit to one side • Finely grate the lemon zest into the bowl then squeeze in the juice from half of the lemon • Add the soured cream and sift in the icing sugar • Halve the vanilla pod lengthways and carefully drag the blade of your knife along the inside of the pod to scrape all the vanilla seeds out • Add the seeds to the bowl and mix well • Have a taste and think about it – adjust the amount of lemon juice or icing sugar to balance the sweet and sour • Put the icing into the fridge until your cakes have cooled down completely, then spoon the topping on to the cakes • Scatter with the rest of the clementine zest and tuck in

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