

Fresh for Kids®

Cherry cupcakes with choc-dipped cherries



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Preparation about 20 minutes

Cooking about 15 minutes

Makes 12

These delicious little cupcakes are great for parties.

150g butter

$\frac{3}{4}$ cup caster sugar

1 tsp vanilla extract

3 eggs

$1\frac{1}{3}$ cups self-raising flour

200g cherries, halved and pitted

Choc-dipped cherries

150g white chocolate melts

12 plump cherries (stem diced)

1. Grease a 12-hole ($\frac{1}{3}$ cup capacity) muffin pan. Preheat oven to 180°C.
2. Using an electric mixer, cream butter, sugar and vanilla together until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift flour over mixture. Using a large metal spoon, gently stir until combined. Fold through cherries. Spoon mixture into pan. Bake for 20 minutes or until golden and cooked through when tested with a skewer. Cool in pan for 10 minutes then transfer to a wire rack to cool.
3. To make choc-dipped cherries, place chocolate in a heatproof bowl. Microwave on high for 30 seconds until melted. Stir with a metal spoon. Lightly spread cakes with chocolate. Dip cherries into chocolate. Place a cherry on top of each cupcake. Set aside until chocolate sets and serve.

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Cherries

- A source of vitamin C. This vitamin helps the body defend itself against infections.
- The carbohydrate found in cherries has a low glycaemic index (GI), which means it is slowly absorbed and will provide long lasting energy.

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