

# Passion fruit cupcakes



These cupcakes are light and delicate with a charming tropical tang.

Every few bites you will get a little crunch from the passionfruit pulp, and when topped with the rich whipped coconut cream icing you've got a stunning flavour and texture combination.

Don't skip chilling the coconut milk. It is the process that allows the coconut fat to separate out and solidify, giving you creamier thicker icing at the end.



## Ingredients-Makes 10

- 70g ground almonds
- 75g brown rice flour
- 40g potato starch
- 1/4tsp sea salt
- 2tsp baking powder
- 75g brown sugar
- Zest of 1 lemon
- 1 egg
- 60ml almond milk
- 60ml passionfruit pulp (from 2 passion fruits) plus extra to top
- 2 tbsp coconut oil melted and cooled
- 1 tsp pure vanilla extract

### For the whipped coconut cream icing

- 1 tin(400ml) full-fat coconut milk refrigerated for 24 hours
- 2 tbsp maple syrup
- 1 tsp pure vanilla extract
- 1 tsp cinnamon

## Method

Preheat the oven to 180°C (gas 4)

Line a cupcake tin with ten paper cases. Place the ground almonds in a medium bowl and sieve over the rice flour, potato starch, salt and baking powder. Add the sugar and lemon zest and whisk to combine.

In another bowl combine the egg, almond milk, passionfruit pulp, coconut oil and vanilla, whisking thoroughly. Add the wet mixture to the dry mix and stir until just combined.

Spoon the mixture into the paper cases and bake for 25-30 minutes or until a skewer comes out clean when inserted into the centre. Remove the cakes from the oven and set aside for 5 minutes before transferring to a wire rack to cool.

Meanwhile make the icing. Open the can of coconut milk and scoop the top layer of white, creamy goodness into a mixing bowl, discarding the water. Blend the thick coconut milk with a hand mixer on a high speed for 15-20 seconds, just until the mixture softens.

Add the maple syrup and vanilla extract and mix again for 1-2 minutes, until light and creamy. Finally add the cinnamon and stir to incorporate. Place in the fridge for a few minutes to solidify again before using.

When the cakes are cool, pipe or spoon the whipped coconut cream on top of each and drizzle over a little passionfruit pulp to finish.

These cupcakes are best eaten on the day of baking; however, any un-iced leftovers will store on an airtight container 2-3 days or can be frozen for longer.

Top Tip- The coconut cream icing is best served immediately, but can be stored in an airtight container in the fridge for up to 3 days.