White Chocolate Raspberry Cupcakes!

Prep Time	Cook Time	Decorating Time
10 mins	20 mins	30 mins

Total Time
1 hr

Delicious, Sweet and Fruity White Chocolate Raspberry Cupcakes with a White Chocolate & Raspberry Sponge, White Chocolate Buttercream Frosting, and more!

Course: Cake
Cuisine: Cupcakes
Keyword: Raspberry, White Chocolate
Servings: 15 Cupcakes
Calories: 398 kcal
Author: Jane's Patisserie

Ingredients

3/3 of the mix
↓ Makes 12. (like in my video)

Cupcakes

- 150 g Unsalted Butter/Stork — 100g
- 150 g Caster Sugar — 100g
- 3 Medium Eggs — 2 eggs
- 150 g Self Raising Flour — 100g
- 150 g White Chocolate Chips — 100g
- 150 g Raspberries — 100g

Lemon/Raspberry Buttercream

- 125 g Unsalted Butter (room temp) — 83g
- 250 g Icing Sugar — 166g
- 150 g White Chocolate (melted) — 100g

Decoration

- White Chocolate Sprinkles
- Freeze Dried Raspberries
- Raspberries

Instructions

1. Preheat your oven to 180C/160CFan and get your 12-15 Iced Jems Baking Cups onto a flat tray (Or whatever cupcake cases you are using in a cupcake tray!)
2. Cream together the Butter and Caster Sugar till light & fluffy and smooth!
3. Add in the Beaten Eggs and Self Raising Flour and beat again for about about 20-30 seconds on a Medium Speed – it really doesn't take too long, you don't want to overdo it!
4. Add in your White Chocolate and Raspberries and fold through!
5. Spoon you cupcake mix into your Baking Cups and bake in the oven for 18-20 minutes or until cooked through! Leave to cool on a wire rack.
6. Once the cakes are cool, make the buttercream frosting – melt your white chocolate until smooth and leave to cool.
7. Beat the softened Butter until smooth – this can take a couple of minutes. Add in the Icing Sugar 1/3 at a time, making sure the sugar is fully incorporated until moving on!
8. Once all of the Sugar is in the mix and it's smooth and lovely, add in your white chocolate and beat again till smooth!
9. Using a 2D Closed Star Piping Tip, pipe the buttercream onto the cupcakes!
10. Decorate your cupcakes how you like – I use Sprinkles, freeze dried raspberries, and a fresh raspberry – ENJOY!

Recipe Notes

- YOU MUST USE ACTUAL BUTTER FOR BUTTERCREAM – I can't stress this enough. I get comments often about 'why is my buttercream so runny' and 9/10 times its because the incorrect butter was used. You can't use stork, or a spread, or a substitute for buttercream.
- I say this recipe makes 15 cupcakes as there often is more mix (due to the added chocolate chips and raspberries.)
- I buy my Cupcakes Cases/Baking Cups from Iced Jems – here!
- I use this beautiful piping tip for these cupcakes!
- I always use callebaut white chocolate because it's my favourite!
- And I recommend these freeze dried raspberries!
- These cupcakes will last in an airtight container for 3 days at room temperature!
- If you want to make mini ones with the leftover mix (As this mix often makes more than 12 cupcakes) they take 10-12 minutes to bake!

Nutrition Facts

White Chocolate Raspberry Cupcakes!

Amount Per Serving	
Calories 398	Calories from Fat 198
	% Daily Value*
Fat 22g	**34%**
Saturated Fat 14g	**88%**
Cholesterol 81mg	**27%**
Sodium 35mg	**2%**
Potassium 98mg	**3%**
Carbohydrates 47g	**16%**
Fiber 1g	**4%**
Sugar 39g	**43%**
Protein 4g	**8%**
Vitamin A 512IU	**10%**
Vitamin C 3mg	**4%**
Calcium 54mg	**5%**
Iron 1mg	**6%**

* Percent Daily Values are based on a 2000 calorie diet. These are only estimates.

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