

JELLY & CUSTARD POKE CUPCAKE

Makes 16

INGREDIENTS

For the cupcake:

2 cups self-raising flour
200g butter, at room temperature, cut into blocks
2 tsp Moir's Vanilla Essence
1 cup sugar
4 eggs
 $\frac{3}{4}$ cup Moir's Custard Powder
1 cup milk

For the jelly:

1 packet (80g) Moir's Jelly

For the frosting:

5 tbsp Moir's Custard Powder
3 cups warm water
1 tin (385g) condensed milk
4 eggs

To garnish:

Moir's jelly powder

METHOD

For the cupcakes:

1. Preheat the oven to 180°C and line a muffin tray with cupcake liners.
2. Place all cupcake ingredients in a large mixing bowl and, with an electric hand mixer, mix until just combined.
3. Fill each of the cupcake cases $\frac{3}{4}$ full and bake for 20-25 minutes, or until a skewer inserted comes out clean. Remove from oven and place cupcakes on a cooling rack after 5 minutes.
4. Allow cupcakes to cool entirely before putting them in the refrigerator for 3 hours.

For the jelly:

1. Prepare the jelly as per packet instructions.
2. Poke the surface of each cupcake with a fork or skewer and spoon unset jelly mixture over each cupcake, allowing the mixture to seep into the holes.
3. Place the cupcakes in the fridge for at least half an hour.

