

HIDDEN CENTRE HERTZOGGIE CUPCAKES

Makes 24 cupcakes

Hands-on time: 30 minutes

Hands-off time: 20 minutes

INGREDIENTS

For the cupcake:

- ½ cup (125g) butter, room temperature
- 2 tbsp castor sugar
- 3 medium eggs
- 1 cup milk
- 1 tsp vanilla essence
- ½ cup Rhodes Quality Smooth Apricot Jam
- 2 cups cake flour
- 2 tsp baking powder
- ½ cup desiccated coconut

For the topping:

- 4 egg whites
- 1 ½ cup (250g) castor sugar
- 2 cups desiccated coconut
- 1 tbsp in each (80g) Rhodes Quality Smooth Apricot Jam

METHOD

1. Preheat the oven to 180°C and line a 12 hole muffin tray with cupcake liners.

For the cupcakes:

2. Using an electric beater, beat the butter and castor sugar until light and creamy. Add the eggs, milk, vanilla essence and Rhodes Quality Smooth Apricot Jam and beat till combined.
3. Add the flour, baking powder and desiccated coconut, fold together until smooth and combined.
4. Spoon the cupcake batter into each of the liners. Bake for 20-25 minutes until golden brown and cooked through. **Chef's Tip: Dip your spoon into warm water in between scoops to make filling the liners clean and easier.*
5. Once baked, leave the cupcakes in the muffin tray to cool for 10 minute.

For the topping:

6. Using an electric beater, whip the egg whites until frothy and white (3-5 minutes).
7. Gradually add the sugar and continue whisking until stiff and glossy. This should take about 6 more minutes.
8. Once the meringue is firm, fold in the desiccated coconut.
9. Attach a round nozzle to a piping bag and spoon the coconut meringue into the bag until it is ¾ way full. **Chef's Tip: Once the nozzle is inside the bag, fold the bag over a glass to make filling the bag easier.*

