## Passionfruit cupcakes

### Ingredients from our garden:

| Passionfruit – 2 or 3 (to make 1/3 cup) | Eggs – 3 |

### Other ingredients:

| Butter – 175g | Caster sugar – ¾ cup | Self-raising flour – 1 1/3 cups | Baking powder – ½ tsp |
| Vanilla extract – 1 tsp | Butter for icing – 175g | Icing sugar – 1 cup | Vanilla for icing – ½ tsp |

### Equipment needed:

| Electric mixer | Large bowl | Sharp knife | Spatula |
| Muffin pan – 12hole | Paper muffin cases | Wire rack | Spoon |

### Method:

1. Turn oven function to ‘oven’, turn degrees to 180.
2. Line a 12-hole muffin pan with paper cases.
3. Measure 175g of butter and ¾ cup sugar, put into large bowl.
4. Measure 1 and a 1/3 cup of self-raising flour, put into the bowl.
5. Measure ½ teaspoon of baking powder and 1 teaspoon of vanilla extract, put into the bowl.
6. Crack the 3 eggs into the bowl.
7. Use electric mixer to beat until smooth.
8. Cut passionfruit in halves and scoop into the bowl. Uses spatula to combine.
9. Spoon the mixture into the paper cases.
10. Put in oven for 20 minutes – or until a skewer comes out of cupcake clean.

**TO MAKE ICING:**

11. Measure butter, vanilla extract and icing sugar into bowl
12. Use electric mixer to beat until smooth.
13. When the cupcakes are cool ice them with a spoon and butter knife.

Focus keeper:_______________________________
Quiet Captain: ______________________________
Material Monitor: ____________________________