Passionfruit cupcakes

Ingredients

3 passion fruit

115g caster sugar

115g unsalted butter

2 eggs

115g self-raising flour

1 tea baking powder

Topping

6 passion fruit

150g mascarpone

4 tablespoons of icing sugar sifted

Method

1. Preheat the oven to 160ºC.
2. Half the passion fruit and scoop the flesh into a sieve, press with the back of a spoon to extract juice.
3. Beat butter and sugar together until fluffy. Add eggs one at a time.
4. Sift in the flour and baking powder and fold in. Stir in the passion fruit juice.
5. Spoon into paper cases.
6. Bake in the pre-heated oven for about 18-20 minutes.
7. For the topping half the passion fruit and scoop the flesh into a sieve, press with the back of a spoon to extract juice. Add the mascarpone and icing sugar mix until smooth and creamy.