Raspberry Liqueur Cupcakes

Ingredients

200g unsalted butter

200g caster sugar

3 free range eggs, beaten

1 tsp vanilla extract

225g self-raising flour

1 tsp baking powder

2 tsp vanilla extract

Icing:

100g unsalted butter

200g icing sugar

Raspberry liqueur

Freeze dried raspberry pieces

Method

1. Preheat the oven to 180ºC/gas 4. Line a baking tray with cupcake cases.
2. Beat the butter and sugar in a bowl until light and fluffy.
3. Beat the eggs with the vanilla extract and sift the flour and baking powder together.
4. Gradually beat in the eggs alternating with the flour until it is all combined.
5. Spoon into the paper cases and bake in the preheated oven for 12-15 minutes. Leave to cool.
6. For the icing, beat together the butter and sugar until smooth and add teaspoonfuls of liqueur until desired flavour has been reached.
7. Decorate with freeze dried raspberry pieces.