

# Tiramisù Cupcakes / Cake

## **For the cake:**

165 g softened butter

280 g caster sugar

3 medium eggs (between 150 and 170 g)

250 g self raising flour

130 g whole milk + 1 tablespoon Saracino coffee flavouring OR 90 g whole milk + 40 g strong coffee OR

125 g whole milk + 1 tbsp instant coffee

## **For the frosting:**

500 g mascarpone

360 g powdered sugar

240 g butter

1 tbsp Bailey's cream liqueur (or coffee extract)

## **For dusting:**

Cocoa powder

## **Optional, for the cake:**

A bowl with simple syrup + strong coffee or Kahlua (for brushing onto layers)

## **Equipment:**

3 tins 15cm, lined with greaseproof paper OR 2 tins for 12 muffins (the recipe makes about 16 cupcakes) with muffin cases

Electric mixer (either standmixer or handheld)

Bowls, spatulas, piping bag and nozzles

Please, have your oven at 180°C (or 160°C if you have a fan assisted oven) and all ingredients at ROOM TEMPERATURE and already WEIGHED when we start working!

