



approx per serving (makes 12)

Energy	Fat	Saturates	Sugars	Salt
1466kJ	20.8g	12.5g	27.4g	0.20g
351kcal	HIGH*	HIGH*	HIGH*	LOW
18%	30%	63%	30%	4%

% of an adult's reference intake.  
Carbohydrates per serving: 38g

## Cappuccino cupcakes (V)

These treats, made with Co-op Fairtrade coffee and cocoa powder, are ethically sourced as well as delicious.

MAKES 12 READY IN 30 MINS **ENERGY** 1466 KJ / 351 KCAL

### FOR THE CAKES

- 2 tsp Co-op Irresistible Fairtrade Colombian instant coffee
- 175g Co-op unsalted butter
- 175g Co-op Fairtrade golden caster sugar
- 3 Co-op British free range eggs, beaten
- 175g Co-op self raising flour
- 2 tbsp Co-op semi-skimmed milk

### FOR THE TOPPING

- 2 tsp Co-op Irresistible Fairtrade Colombian instant coffee
- 100g Co-op unsalted butter
- 150g Fairtrade icing sugar
- 1 tbsp Co-op Fairtrade cocoa powder

1. Preheat the oven to 180°C/fan 160°C/Gas 4 and line a 12-hole cupcake tin with paper cases.
2. Mix the coffee with 1 tbsp boiling water and then leave to cool. Cream the butter and sugar until pale and fluffy. Add the coffee and beat again, gradually adding the eggs, along with a little of the flour.
3. Add the milk and remaining flour and mix together. Spoon into the cases and bake for 10-15 mins, until a knife inserted comes out clean. Take out of the tin and cool on a wire rack.
4. Meanwhile, mix the coffee for the topping with 1 tsp boiling water, then cool. Beat the butter, sugar and coffee together to make the icing. Spoon on top of the cakes and dust with the cocoa powder.