

Rosewater Cupcakes with Litchi Mallow center and Coconut Icing

Makes 6 large cupcakes Takes approx. 1hr15mins

Ingredients

For the Icing

3 tbsp Coconut Milk
6 tbsp Rosewater Essence
220g Icing Sugar, sifted
60g Unsalted Butter (room temp)
Sprinkles of Desiccated Coconut for top

For the Cupcakes

100g Flour
110g Castor Sugar
1 ½ tsp Baking Powder
1 pinch of Salt
35g Unsalted Butter (room temp)
50ml Full Cream Milk
50ml Coconut Milk
1 Egg
1 tsp Vanilla Essence
2 tsp Rosewater Essence

For the Filling

8 Marshmallows
6 Litchi's (peeled and pips removed)

Method

Preheat the oven to 180°C. Arrange on a baking tray 6 double-lined paper cupcake holders. Even better is to fit the cupcake paper holders into a muffin pan, so they retain their shape when baking.

I like to begin with my icing so that it is done and out the way. So, get out a large bowl and your handheld electric beater. Beat together your sifted icing sugar and room temperature butter on a medium to slow speed until it seems well mixed. Slow down your speed and slowly pour in your coconut milk and rosewater essence. Beat on a higher speed now for about 3 minutes until it becomes lovely smooth icing. Decant into a smaller dish, and refrigerate with cling film over the top.

Now for the cupcakes. Clean the large bowl you made your icing in, and make sure it is very dry. Into this, add your flour, castor sugar, baking powder, salt and butter – and beat together until well incorporated with one another.

In a small jug, pour in your coconut milk, followed by your full cream milk and give a quick stir. Now, pour half of this liquid into your bowl and beat until mixed.

Get out a small dish, and crack in your egg. To this, add your rosewater essence, vanilla essence, and remaining half of the milk/coconut milk liquid in the jug. Give a brief whisk until mixed.

Now add this mixture into your main bowl and beat together until everything is silky smooth and velvety looking. Shouldn't take more than 2 minutes of beating.

Pour the mixture into the paper cupcake holders until they are two thirds full. Place the tray in the oven to bake for about 20 minutes, or until the cupcakes are starting to brown. Do the usual 'clean skewer' test to make sure they are cooked through once baked.

Once you have taken the cupcakes out the oven, and you are happy they are baked through, leave them to cook on a wire rack for about 5 minutes. During these 5 minutes, put a pot on high heat with water in it and bring to the boil. On top of this pot, place a small pan in which you will put your marshmallows. Let them slowly start to melt, watch they don't catch on the pan. Whilst they are slowly melting, blitz your litchi's in the food processor, or with your hand blender, and then tip the juice and desecrated litchi flesh into the marshmallow mixture, stirring well. This liquid will loosen up the mallows and make a nice syrupy consistency.

The cupcakes by now should be cool. With the end of a teaspoon's handle, hollow out little holes in the center of the cupcakes and then pour in your litchi mallow liquid. This will set beautifully inside. Now coat all the cupcakes with your icing, and sprinkle with some desiccated coconut. I also like to snip some marshmallows over the top, to add some colour and texture. Enjoy!!