



Fruit Cupcakes with Spiced Cream Cheese Frosting

Difficulty: Easy

Servings: 12 pieces

Preparation Time: 40 mins

Cooking Time: 40 mins

Ingredients

Fruit Cupcakes

450g Dried Mixed Fruits
330g Cake Flour
60g Ground Almond
6g Baking Powder
6g Baking Soda
165g Brown Sugar
190g Eggs
170g Softened Butter
200g Plain Yoghurt

Spiced Cream Cheese Frosting

150g Cream Cheese
40g Icing Sugar
A Pinch Nutmeg Powder
A Pinch Cinnamon Powder

Method

Fruit Cupcakes

1. Preheat your Oven with **4D Hot Air mode** at 160°C. Sieve cake flour, baking powder and baking soda together.



2. Attach Balloon Whisk to your Kitchen Machine. Mix softened butter and brown sugar on Speed 5 for about 2 to 3 minutes. While mixing, add eggs and increase to Speed 6 for about 2 to 3 minutes.



3. Decrease to Speed 4. Gradually add ground almond and sieved dry ingredients. Continue mixing until batter is smooth and well combined. Remove mixing bowl.



4. Add dried mixed fruits, plain yoghurt, and fold into mixture until well combined. You may pre-soak mixed fruits in alcohol for flavour. Transfer mixture into piping bag. Place cupcake liners on baking tray. Pipe mixture into cupcake liners at about $\frac{3}{4}$ full.



5. Bake in your Oven for about 10 minutes. Test cupcakes with wooden skewer. Cupcakes are cooked if skewer comes out clean. Remove cupcakes from your Oven and leave them to cool.



Spiced Cream Cheese Frosting

6. Attach Paddle Whisk to your Kitchen Machine. Whisk cream cheese and icing sugar on Speed 4. While whisking, add nutmeg powder, cinnamon powder, and continue whisking for about 3 to 5 minutes.



7. Transfer mixture into another piping bag with desired nozzle. Decorate cupcakes as desired.





8. Serve and enjoy.

