



Jane Devonshire's sparkly
white chocolate and
raspberry GF cupcakes

 [#ShineALightOnCoeliac](#)  

Makes 24 cupcakes

You will need 2 x 12 cupcake baking trays with cupcake cases in

Ingredients

For the cake

100g white chocolate*

85ml boiling water

200g caster sugar

250g ground almonds

150g softened butter

1/2 tsp sea salt

1 tsp gluten free baking powder*

1/2 tsp xanthan gum

4 large eggs, separated

For the raspberry jam (optional)

350g Frozen Raspberries

1 1/2 tbsp sugar

For the white chocolate buttercream

250g white chocolate*

250g softened butter

250g icing sugar

1 tsp vanilla bean paste (optional)

gold lustre or sprinkles or both* (optional)

Method

1. Preheat oven to 180°C/160 °Fan/Gas Mark 4. Melt the white chocolate by adding 85ml boiling water and stirring until dissolved. Put to one side

2. Put the sugar, ground almonds, softened butter, sea salt, gluten free baking powder, xanthan gum and 4 egg yolks into a large bowl and whisk until combined

3. Whisk the 4 egg whites until stiff and glossy, then fold in the almond batter mixture until all combined

4. Using a dessert spoon, split the mixture equally between the cases and place in your preheated oven. Bake for 18-20 minutes until golden brown. Remove from the oven and leave to cool completely

5. In the meantime, make your jam. Place frozen raspberries and sugar into a saucepan and bring to the boil. Turn to a simmer for about 5 minutes, until thickened. Leave to cool completely. Skip this step if you're using shop bought jam

6. To make your buttercream, melt some more white chocolate. I do this in a microwave on short bursts of 20-30 seconds, stirring regularly until melted. Leave to cool

7. Place softened butter into a large bowl and whisk for 3-5 minutes until pale, light and fluffy. Add in your icing sugar and whisk slowly until combined. Add the cooled white chocolate. I added a teaspoon of gold lustre powder at this stage but that's optional

8. Remove a 1/2 teaspoon of cake from the middle of each cooled cupcake. Fill with raspberry jam and pipe over with golden white chocolate buttercream

9. Finish off with some bright decorations. I rolled some raspberries in a little of the lustre and added some gold sprinkles to complete the look.

Don't forget to join the cook-along on Wednesday 12 May! Go to www.coeliac.org.uk/shinealight