

Mango Custard Cupcakes

Are you looking for a perfect summer bake? These amazingly moist cardamom cupcakes filled with sweet mango custard and topped with creamy mango buttercream are the perfect answer. Simple, easy cupcakes to be enjoyed by the whole family!

Ingredients

For the Cupcakes

200g caster sugar
200g self-raising flour
200g unsalted softened butter
1/2 tsp cardamom powder
4 large eggs
1 fresh mango, cubed

For the Custard

12tbsp custard
4tbsp mango purée

For the Icing

150g unsalted butter
300g icing sugar
2 tbsp mango purée

Method

- Preheat the oven to 180°C / 160°C with a fan. Grease and line a 12-hole cupcake tin.
- Place all the ingredients (except the mango) for the cake in a stand mixer. Whisk for 2 minutes.
- Add the mango and use a spoon to fold it in.
- Distribute the mixture evenly between the cupcake cases. Bake in the oven for 20-25 minutes.
- To prepare the custard, mix the custard and mango purée in a bowl. Put it in the fridge to chill.

- To prepare the icing, place the butter in a stand mixer and whisk for 1 minute.
- Gradually add the icing sugar while you continue to whisk.
- Add the mango purée and whisk to combine.
- Remove the cupcakes from the oven and allow them to cool completely.
- Use a melon baller to remove the centres of the cupcakes. Fill the holes with 1 tsp of custard.
- Transfer the icing to a piping bag with a star nozzle and pipe this onto each cupcake.
- Decorate with your favourite biscuits. I like to use custard creams!

Enjoy!