



# Pineapple Juice Cupcakes



Serves  
8



Prep  
8 minutes



Cooking  
15 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	263 Kcal	37g	2.4g	0.7g	0.3g
RI%	5%	16%	1%	1%	2%

## Method

1. In a jug, beat together the juice and egg.
2. In a bowl, mix the caster sugar and flour together then beat in the juice mix.
3. Line a cupcake tin with 8 paper cases then divide the mixture between them.
4. Bake in the oven at 190c for approx. 15 minutes then cool on a wire rack.
5. Once the cupcakes have cooled, make the glaze: sift the icing sugar into a small bowl, then gradually stir in the pineapple juice, bit by bit to make a smooth glaze. Spoon a little over each cake and leave to set.

## Ingredients

For the cupcakes:

50ml Princes Pure Pineapple Juice

1 large egg

50g caster sugar

75g self-raising flour

For the glaze:

10ml Princes Pure Pineapple Juice

60g icing sugar

