

Raspberry-swirl cupcakes

Search:

- [Desserts](#)
- [Recipes](#)

Raspberry-swirl cupcakes

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js =  
d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1";  
fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.cre  
ateElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,  
fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true;  
po.src = 'https://apis.google.com/js/plusone.js'; var s =  
document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```

Raspberry-swirl cupcakes



Rate this recipe

1 person is cooking this [Count me in](#)

These raspberry-lemon cupcakes are topped with an easy cream cheese frosting tinted pink with a little raspberry puree. A sweet party treat for your next picnic.

Ingredients (serves 12)

- 2 cups raspberries, fresh, plus 12 fresh berries for garnish
- 1 tbsp plus $\frac{3}{4}$ cup granulated sugar, divided (use coconut sugar for a healthier version; however, the cupcake mix will appear darker)
- $\frac{3}{4}$ cup spelt flour
- $\frac{1}{4}$ cup cornflour
- $\frac{1}{2}$ cup gluten-free plain flour
- $1\frac{1}{2}$ tsp [gluten-free](#) baking powder
- $\frac{1}{2}$ tsp gluten-free baking soda
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ cup coconut oil
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp freshly grated lemon zest
- $\frac{1}{2}$ cup nonfat buttermilk (or $\frac{1}{2}$ cup almond milk and $1\frac{1}{2}$ tsp lemon juice mixed together for a dairy-free version)

Raspberry-swirl cupcakes

Icing

- 225 g reduced-fat cream cheese, at room temperature
- 1 cup icing sugar (or coconut sugar; however, the colour of the icing will appear darker than the photo)
- ½ tsp freshly grated lemon zest
-

Method

To prepare cupcakes: Preheat oven to 180°C. Line 12 muffin cups with paper liners; coat the liners with cooking spray.

Puree two cups raspberries and one tablespoon granulated sugar (or coconut sugar) in a blender or food processor until smooth. Strain through a fine-mesh sieve into a small bowl, pressing with a rubber spatula to extract all the puree; discard seeds. Reserve four teaspoons of the puree for the frosting.

Whisk all the flours and salt in a medium bowl.

Beat three quarters of a cup granulated sugar (or coconut sugar) and oil in a large mixing bowl with an electric mixer on medium speed until combined. Beat in eggs, vanilla and one teaspoon lemon zest until well combined. With the mixer on low, alternately mix in the dry ingredients and buttermilk (or almond milk mix), starting and ending with dry ingredients and scraping the sides of the bowl as needed, until just combined.

Fill the prepared cups half full of batter. Place a tablespoon of raspberry puree on each cup (you may have some left over). Divide the remaining batter evenly among the cups. Use a wooden skewer or toothpick to swirl and fold the puree into the batter.

Bake the cupcakes until a skewer inserted into the centre comes out clean, 22 to 24 minutes. Transfer to a wire rack and let cool completely.

To prepare icing: Beat cream cheese, icing sugar (or coconut sugar), half a teaspoon lemon zest and the reserved four teaspoons raspberry puree with an electric mixer until smooth. Refrigerate the icing until very cold, at least two hours. Spread the frosting on the cooled cupcakes and decorate with a raspberry on top, if desired.

NEXT: Browse more [easy cake recipes>>](#)

```
function displayNutrition(msg) { $('<div>.nutrition-label-container').text(msg); $('<div>.nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { c_obj.fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { // $('<div>.result').html(data); alert('This recipe was added to your favorites list'); }); }
```