**INGREDIENTS**

**FOR THE CAKES**
- 150g unsalted butter
- 150g golden caster sugar
- 3 large eggs
- 150g self-raising flour
- 100g frozen raspberries

**FOR THE TOPPING**
- 25g unsalted butter
- 75g cream cheese
- 1 tbsp raspberry jam
- 400g icing sugar
- 12 frozen raspberries for decoration

**METHOD**

1. Pre-heat the oven to 180°C (fan 160°C, gas mark 4). Line a 12-hole cupcake pan with paper cases.

2. Mix together the **butter** and **golden caster sugar** until light and fluffy.

3. Add the **eggs** into the mixture one by one, along with a spoonful of **flour**.

4. Add the rest of the **flour** to the bowl and mix everything together.

5. Now it’s time to add your **raspberries**, then give your mixture another good stir.

6. Fill each paper case with cupcake mixture so they’re 2/3rds full.

7. Bake in the oven for 20–25 minutes until well-risen and golden. Transfer to a wire rack and leave to cool.

8. To prepare the buttercream topping, mix the **butter** with the **cream cheese** and then add the **jam**.

9. Sift in the **icing sugar** and give your buttercream topping another stir.

10. Add a nice big splodge of buttercream topping to each cupcake and then pop a **raspberry** on top.

**VOILA!**