

# Jamie Oliver's Food Tube: The Cake Book

AUTHOR: [JEMMA WILSON](#)

## Mojito Cupcakes

FREE RECIPE FROM *JAMIE OLIVER'S FOOD TUBE: THE CAKE BOOK* BY CUPCAKE JEMMA, MOJITO CUPCAKES, PAGE 68.

**Makes 24**

**Total time: 50 minutes plus cooling**

### For the Cupcakes

250g self-raising flour  
250g caster sugar  
1/2 teaspoon bicarbonate of soda  
zest from 3 unwaxed limes and 1 1/2 tablespoons lime juice  
275g unsalted butter, softened  
4 large free-range eggs  
1 1/2 tablespoons mint infused milk (see page 32)  
24 crystallized mint leaves (see tip below)

### For the Buttercream Icing

300g unsalted butter, softened  
675g icing sugar  
3 tablespoons dark rum  
2 tablespoons mint infused milk (see page 32)

### You Need

2 x 12-hole muffin trays, with snug-fitting paper cases

Preheat the oven to 170°C fan/375°F/gas 5. Sift the dry cupcake ingredients into a large bowl (apart from the mint leaves), add the lime zest and juice, butter and eggs, then beat for 60 seconds with an electric mixer (I prefer the free-standing type). Add the mint **infused milk** and beat for 20 seconds, or until well combined. Scrape down the sides of the bowl with a spatula, then give the mix a final blast for 30 seconds to make sure it's all incorporated. Fill the paper cases two-thirds full with mixture, but don't bother to smooth it out. Bake for 20 minutes, or until they spring back when touched. Leave to cool, transferring to a wire cooling rack after 5 minutes.

Meanwhile, make the icing. Beat the butter with an electric mixer for 4 to 5 minutes, or until pale and smooth. Sift the icing sugar into a large bowl, then add to the butter in two stages, beating well between each. Gradually add the rum and the mint infused milk and beat for a further 3 to 5 minutes, or until well combined. Once the cupcakes are cool, decorate them with the icing and top each with a crystallized mint leaf – these taste like summer holidays!

If you can't find crystallized mint leaves, make them yourself. Brush some fresh mint leaves with whisked, frothy egg white, then coat in caster sugar and leave to dry overnight.

