



## **Vanilla Chai Cupcakes**

*Recipe by Gabriella Esposito*

Serves: 12

Cooking: 1hr

Difficulty: Easy

### **Ingredients :**

- 220g cake flour
- 1 Tbsp chai spice mix
- 200g Selati castor snow
- 1/4 tsp bicarbonate of soda
- 1 tsp baking powder
- 170g butter, room temp
- 3 egg whites
- 2 tsp vanilla paste
- 120ml sour cream
- 120ml milk

*For the icing:*

- 240g low fat cream cheese
- 100g unsalted butter, room temp
- 120g Selati icing snow, sifted
- 1 tsp lemon juice
- 1 tsp vanilla paste

Sprinkle of cinnamon, to serve

### **Methods :**

- Preheat the oven to 180 degrees and place 12 muffin paper cups into a cupcake baking tray
- Whisk together dry ingredients in a large bowl.
- Add butter, egg whites, vanilla paste sour cream and milk on a medium speed until just smooth. Don't overmix!
- Fill cupcake liners a little more than halfway and bake for 20 minutes.

- Remove from the oven and allow to cool before icing.
- For the icing, beat together all the ingredients until smooth. Pipe a swirl onto your cupcakes and then sprinkle with some cinnamon.