

Box of Kisses Cupcakes

A very personal sweet present that will bring a smile to your special someone's face

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INGREDIENTS

(makes 10 cupcakes)

- 85g butter at room temperature
- 170g sugar
- 2 medium eggs
- 210g flour
- 1 ½ tsp baking powder
- 90ml kefir or buttermilk
- 1 tsp vanilla extract

- 100-150g canned/preserved sweet cherries or cherry jam

- 130g cream cheese
- 130g butter softened (at room temperature)
- 130g whipping cream (whipped until stiff)
- 4-5tbsp of powder sugar/icing sugar



DIRECTIONS

1. Beat butter and sugar with a hand mixer or standing mixer until pale and creamy consistency, for 3-5 minutes.
2. Add eggs one at a time and mix well after each addition for about a minute.
3. Sift flour and baking powder in a separate bowl. Combine kefir and vanilla extract.
4. Turn the mixer to medium. Mix one third of the flour mixture into the egg and butter mixture and mix well. Add one third of the kefir and mix well. Continue until you have combined all ingredients.
5. Place 10 paper muffin liners onto a baking tray and divide the batter evenly between them.
6. Bake the cupcakes in 180°C bottom top heat at the middle shelf of the oven for about 25 minutes. Test if cupcakes are ready with a wooden skewer. If the skewer comes out clean the cupcakes are ready.
7. Remove from oven and allow to cool completely.
8. To make the frosting whisk the softened butter with a hand mixer for about 5 minutes until pale and fluffy. Add cream cheese and whisk shortly. Then sift in the powder sugar and fold it in with a spatula. Whip the whipping cream in a separate bowl until stiff, add to the rest of the ingredients and fold in with a spatula until you have a smooth frosting.

9. Cut out a piece from the centre of the cupcake with a cupcake plunger or with a round piping tip. Add some cherries into the hole that formed and cover with the cut out piece.
10. Transfer the frosting into a piping bag and pipe on top of the cupcakes.
11. Decorate with your DIY cupcake toppers. (See video for instructions)