

Strawberry polenta cupcakes

Ingredients:

140g	Unsalted butter
140g	Caster sugar
1/2	Lemon zest
85g	Polenta
3	Eggs
140g	Plain flour
1 tsp	Baking powder
1 tbsp	Milk
140g	Strawberries

Directions:

- Put the oven on at 180C and line a cake tray with 12 cases
- In a large bowl cream together the butter, sugar and lemon zest
- Add the polenta, whisk and then beat in the eggs
- Sift in the flour and baking powder until a thick batter is formed
- Stir in the milk and fold in the strawberries
- Divide up the mixture into the cases and cook for 20 minutes
- Allow to cool and sprinkle a little icing sugar on top with any spare strawberries
- Enjoy with a cuppa!