



PORNSTAR MARTINI CUPCAKES

FUN FACTS

- Pornstar Martini was invented in 2002 by Douglas Ankrah
- It was named the UK's favourite cocktail in 2018
- Pornstar Martini was originally going to be called Maverick Martini

To make Pornstar Martini cupcakes you will need:

- Vanilla Cupcake batter for 8 large cupcakes and 8 minicupcakes -I used the vanilla cupcake recipe from The Primrose Bakery book.
- Lime Sugar Syrup -To make the syrup combine 50g of water and sugar in a pan on a low heat until sugar has dissolved. Add the juice of 1 lime. Allow to cool.
- Passion Fruit Curd or Preserve- I used Single Variety Co. Passion Fruit Preserve.
- Passion Fruit Liqueur-I used Corkys Passion Fruit Schnapps.
- Vanilla Vodka-I used Smirnoff's Vanilla Vodka.
- American Buttercream-250g salted butter, 500g Icing Sugar.
- Champagne Flavouring-I used Beau Champagne Concentrate Flavour.
- Sugarflair colouring in Apricot.



Method

- After the cupcakes have cooled, cut a hole in each of the large cupcakes.
- Drizzle the lime sugar syrup over these cakes. Mix 4 tablespoons of the passion fruit cure/preserve with 1 tablespoon of passion fruit schnapps.
- Place the mixture in the holes of the large cupcakes. Pour a little extra passion fruit schnapps on top.
- Divide the buttercream in half. In one half add 2 tsp of vanilla vodka and 3 teaspoons of passion fruit schnapps. Mix. (You can add more but be wary as if you add too much the buttercream will become sloppy and hard to pipe). Add a touch of the Sugarflair colouring. Mix
- Pipe mixture on top of large cupcakes.
- With the other half of the buttercream add a few drops of the champagne flavouring. Pipe on top of the mini cupcakes.