



# Moscato Cupcakes

By Yvette Sanchez

## CUPCAKES

½ cups all purpose flour, sifted  
1 ½ cups caster sugar  
3 teaspoons baking powder  
1 teaspoon salt  
1 cup almond milk  
½ cup vegetable oil  
1 tablespoon vanilla extract  
2 large eggs

¼ cup water

½ glass **Gomersal Moscato**

½ cup freeze dried strawberries,  
chopped

## ICING

1 cup butter

4 cups icing sugar

4 tablespoons **Gomersal Moscato**

## CUPCAKES

1. Preheat oven to 170°C and grease muffin pan, alternatively line with paper cases.
2. In a large bowl, combine flour, sugar, baking powder and salt, set aside.
3. In a separate bowl combine milk, vegetable oil, vanilla extract, eggs, water and **Gomersal Moscato**.
4. Transfer wet ingredients to flour mixture and combine well.
5. Fold through freeze dried strawberries.
6. Spoon mixture into muffin pan.
7. Bake for 15-17 minutes, or until a skewer comes out clean then remove from oven & allow to cool.

## ICING

1. In a mixer, combine butter and icing sugar.
2. Slowly add **Gomersal Moscato**, 1 tablespoon at a time to create the consistency you desire.
3. Spoon or pipe onto cupcakes.

We would love for you to share with us your re-creations using @gomersalwines and #cookingwithgomersal