



Blueberry Cupcakes

This is a quick recipe for a fancy frosting for plain cupcakes or muffins. Sprinkle each with a little edible glitter and top with a fresh blueberry, and your guests will think you've been slaving in the kitchen all morning.

Ingredients

- 1 pack of cupcakes or muffins
- 200g Butter
- 200g Icing sugar
- 100g White Stilton® and Blueberry Cheese

Method

1. Soften the butter and cheese and cream together.
2. Blend in the sugar a quarter at a time, beating well after each addition.
3. Pipe or fork the frosting onto the cupcakes and serve immediately