

# Garibaldis

## Ingredients (for one dozen)

¾ cup	unsalted butter at room temperature, plus more for greasing moulds
¾ cup	granulated sugar
2	eggs
1 tsp	vanilla
6 tbsp	whole milk (or whipping cream)
1 tbsp	honey
1 ¾ cups	flour
½ tsp	baking powder
¼ tsp	salt
½ cup	apricot jam
½ cup	white nonpareil sprinkles



Preheat oven to 350°F (180°C). In a cup mix vanilla, milk (or cream) and honey; reserve. In a bowl, sift together flour, baking powder and salt; reserve. Place butter in a large mixing bowl; add sugar. Beat at high speed, until sugar has dissolved, and the paste is light and fluffy. Add eggs, one by one, incorporating perfectly after each addition. Reduce speed to low; add half the reserved flour mix. Add half the wet mix, and continue mixing. Repeat with the rest of the dry and wet mixes, and continue mixing until the batter becomes uniform and thick. Prepare a muffin tin by greasing each mould with butter. Divide batter into the well greased muffin moulds, about a third of a cup per mould; each mould should be filled about two thirds to three quarters of its capacity, so there is no overflow during baking. Bake for 18-20 minutes; the cupcakes should rise just to the top of the moulds, without forming a dome. Remove from oven when the surface is completely dry and a toothpick comes out clean when inserted in the middle. Flip upside down onto a cooling rack lined with parchment paper. Warm up apricot jam by either placing the bowl with jam in the microwave oven for 15 seconds or placing in a bath of hot water.

Brush each cupcake all around the edge and coat with nonpareil sprinkles. Set cupcake back on the parchment paper with the smaller circle facing up; brush surface with jam, then sprinkle to coat with more nonpareil. Allow the jam to set for a few minutes before serving.

