



BigFish Recipe™ Smoked Salmon & Dill Cupcakes

A savoury cupcake? Why not? These are perfect for a summer garden party or picnic, or to smarten up any lunchbox! You could also try making mini ones to serve as canapés.

Lou says:

“You can make these extra special by making ‘savory butterfly cakes.’ Just cut a slice off the top of each cupcake, top with a teaspoon of cream cheese and black pepper, then replace the cut slice as it is or cut into two ‘wings’”

Preparation time: 20 minutes
Cooking time: 25 minutes
Serves: 12

Ingredients

275g self-raising flour
150ml natural yoghurt
125ml fresh milk
6 tbsp sunflower or other light vegetable oil
1 free range egg
100g BigFish Smoked Salmon OR Smoked Sea Trout, finely chopped
Cayenne pepper
Dill herb – 1 tbsp fresh (finely chopped) or 1 tsp of dried

Method

1. Preheat the oven to gas mark 4/180°C (160°C fan). Line a cupcake tray with 12 cupcake cases.
2. Put the flour and cayenne pepper in a mixing bowl, stirring to mix.
3. In a jug or bowl, beat the milk, yoghurt, egg and oil together, then mix into the flour. Don't worry if it's a little lumpy.
4. Stir the salmon and dill evenly through the mixture.
5. Now divide the mix equally between the cupcake cases and bake for 20-25 minutes until golden and firm to the touch.

With thanks to [Baking Mad](#) for this inspirational idea!