

Chocolate Ginger Cupcakes



Average

These cupcakes are delicious, easy to make and the chocolate and ginger flavours blend together perfectly.

Makes 12 cupcakes

Ingredients

110g (4oz) butter or margarine
110g (4oz) caster sugar
2 medium size eggs
75g (3oz) self-raising flour, sieved
2 tsp ground ginger
2-3 drops Dr. Oetker Natural Vanilla Extract
Dr. Oetker Baking Cases
Dr. Oetker Crystallised Ginger pieces
Dr. Oetker Milk Continental Chocolate
For the chocolate icing
75g softened butter
175g icing sugar
3 tbsp cocoa powder

Method

1. Pre-heat the oven to 180°C/350°F/Gas Mark 4. Place the baking cases into a cupcake tin.
2. Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and the vanilla extract. If the mixture starts to curdle, add a little flour. Fold in the remaining flour and cocoa powder with a spoon.
3. Place spoonfuls of the mixture into the baking cases and bake for 15-20 minutes until well risen and firm to the touch.
4. Remove from the oven and leave to cool on a cooling rack.
5. To make the chocolate icing, place the softened butter into a bowl. Sieve in the icing sugar and whisk until smooth.



Are you looking for recipes or do you have any comments or questions?

Dr.Oetker (UK) Ltd. · Century Way · Thorpe Park · Leeds · LS15 8ZB · www.oetker.co.uk
Telephone 0113 284 0140 · Email: service@oetker.co.uk



6. Add the cocoa powder to the butter and sugar and stir until smooth. Cover the cupcakes with a generous layer of chocolate icing using a palette knife or piping bag.

7. Gradually melt the chocolate and drizzle over the cupcakes and leave to set before serving.

8. To decorate, sprinkle with crystallised pieces of ginger.

© Copyright 2012 by Dr. Oetker (UK) Ltd. - www.oetker.co.uk