

Chocolate cupcakes



Average

Makes 16

Ingredients for the cakes

110g (4oz) butter or margarine
110g (4oz) caster sugar
2 medium size eggs
75g (3oz) self-raising flour, sieved
25g (1oz) cocoa powder, sieved
Dr. Oetker Baking Cases

For the icing

75g (3oz) unsalted butter
175g (6oz) icing sugar
3 tbsp cocoa powder
milk or warm water

To decorate

sieved icing sugar

Method

1. Pre-heat 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.
3. Gradually beat in the eggs, if the mixture starts to curdle, add a little flour.
4. Fold in the remaining flour and the cocoa powder with a metal spoon.
5. Place spoonfuls of the mixture into the Baking Cases and bake for 15 - 20 minutes until well risen and firm to the touch. Remove from the oven and leave to cool on a cooling rack.
6. Take a sharp knife and cut a circle out of the top of each cake at an





angle about 1cm (½ inch) from the edge.

7. To make the butter icing place the butter into a bowl and beat until soft.

8. Gradually sift and beat in the icing sugar and then add enough milk / water to make the icing fluffy and spreadable.

9. Sift and beat the cocoa powder in to the icing and spread onto the cakes, placing the sponge circles on top of the icing.

10. Dust the top of each cake lightly with the sieved icing sugar.

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