



Chocolate Orange Christmas Cupcakes

12 cupcakes



Easy

up to 40 Min.



Ingredients:

For the cake:

12 - 15 Dr. Oetker Muffin Cases
35 g Dr. Oetker Fine Dark Cocoa Powder
165 g Margarine
165 g Caster Sugar
130 - 165 g Self-Raising Flour
3 Medium Eggs
10 ml Dr. Oetker Valencian Orange Extract (2 tsp)

To decorate:

Edible Glitter Dust Sprinkling of Gold & Silver
400 g Dr. Oetker Chocolate Buttercream Style Icing (1 tub)
30 g Dr. Oetker Glamour & Sparkle Sprinkles

1. Preheat the oven to 180°C (160°C Fan, 350°F, Gas Mark 4). Line a muffin tray with 12 muffin cases. In a bowl cream together the caster sugar and margarine until creamy and smooth. Add the eggs and Orange Extract and mix to a smooth consistency.
2. 1. Sift the flour and Cocoa Powder on top of the mixture and fold until all the mixture is combined together.
3. 1. Divide the mixture between the muffin cases and place in the oven. Bake your cupcakes for 20-25 minutes until the baked and a skewer inserted into the centre comes out clean. Leave to cool in the tin for 15 minutes and then remove and place on a wire rack to cool completely.
4. 1. Once cooled, put your buttercream onto a piping bag fitted with a star nozzle. Pipe a buttercream peaked swirl onto each cupcake. Sprinkle with the Glamour and Sparkle sprinkles and finish with some lustre dust for the perfect festive touch!



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