



# Chocolate Peppermint Cream Centre Cupcakes

12 cupcakes



Medium

● up to 60 Min.



## Ingredients:

### For the Cupcakes:

165 g Butter or Margarine (6 oz)  
165 g Caster Sugar (6 oz)  
165 g Plain Flour (6 oz)  
2 Dr. Oetker Baking Powder Sachets x 2 (2 tsp)  
25 Dr. Oetker Fine Dark Cocoa Powder (x1 sachet/25g or 1 oz)  
3 Medium Eggs, Beaten

### For the Filling:

2.5 ml Dr. Oetker American Peppermint Extract (½ tsp)  
225 g Icing Sugar  
30 g Unsalted Butter Softened  
25 Dr. Oetker Fine Dark Cocoa Powder (x1 sachet/25g)  
30 ml Milk (2 tbsps)

### To Decorate:

Dr. Oetker Vanilla Easy Swirl Cupcake Icing  
Dr. Oetker Wafer Daisies  
Dr. Oetker Giant Chocolate Stars  
12 Dr. Oetker Muffin Cases

## 1 Chocolate Peppermint Cream Centre Cupcakes:

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Line a deep cupcake tin with Cupcake Cases. In a mixing bowl, beat the margarine with the sugar until pale, and creamy-light in texture.

2 Gradually whisk in the eggs then sift the flour, Baking Powder and Cocoa Powder on top. Using a large metal spoon, carefully fold the dry ingredients into the creamed mixture.

3 Spoon mixture equally into 12 cake cases and bake on the middle shelf in the oven for 20-22 minutes until risen and just firm to the touch. Transfer to a wire rack to cool.

4 To make the buttercream centre, place the butter in a bowl and beat until soft and add the Peppermint Extract. Gradually sift and beat in the icing sugar and Cocoa Powder and then add enough milk to make the icing fluffy and spreadable.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)



- 5 Using a small knife cut out a circle of about 2.5cm from the top of each cupcake leaving a cavity in the centre and fill the centre with chocolate peppermint buttercream.
- 6 Decorate the top of each cupcake with Easy Swirl Vanilla Cupcake Icing and finish with Giant Chocolate Stars and Wafer Daisies.

