



# Dinosaur Chocolate Cupcakes

12 cupcakes



Easy

up to 35 Min.



## Ingredients:

### For the Cupcakes:

130 g Unsalted butter (softened)  
180 g Caster Sugar  
2 Large Eggs (room temperature)  
5 ml Dr. Oetker Madagascan  
Vanilla Extract (1 tsp)  
80 ml Whole Milk (room  
temperature)  
40 g Dr. Oetker Fine Dark Cocoa  
Powder  
150 g Self-Raising Flour  
12 Dr. Oetker Muffin Cases

### To Decorate:

400 g Dr. Oetker Chocolate  
Buttercream Style Icing (1 Tub)  
1 pack Dr. Oetker Wafer  
Dinosaurs  
1 pack Dr. Oetker Dino Head  
Sprinkles

- 1 For the Cupcakes:**  
Preheat oven to 180°C/160°C fan oven/gas mark 4. Take a 12 hole muffin tray or deep-holed bun tray and line with the muffin cases.
- 2** Put the butter and sugar in a mixing bowl and beat with a wooden spoon or electric mixer until pale in colour and fluffy in texture.
- 3** In a jug beat together the eggs, Vanilla Extract and milk then add to the creamed butter and sugar along with the flour and Cocoa Powder.
- 4** Beat the ingredients together until smooth.
- 5** Spoon the mixture into the Muffin Cases, filling about two-thirds full. Bake the cupcakes for 20 minutes or until firm to the touch or an inserted skewer comes out clean.
- 6** Remove the tray of cupcakes from the oven and allow to cool for 10 mins before transferring the cupcakes to a wire rack to cool completely.



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**7 To Decorate:**

Once the cupcakes are cooled, stir the Buttercream in the tub to loosen. Place the Buttercream in a piping bag fitted with a star nozzle. Pipe the buttercream onto the cupcakes, starting in the middle of the cupcake pipe the buttercream around in a circle to cover the top of the cupcake. Continue to pipe around the top of the cupcake building up the buttercream to form a swirl.

**8 Finish decorating the cupcakes with the Dino Sprinkles and Dino Wafers.**

Tip from the Test Kitchen

- If you do not have a piping bag, spoon the buttercream onto the cupcakes and smooth with a knife.

