



# Eyeball Saul Red Velvet Cupcakes

about 10 cupcakes



Medium

up to 50 Min.



## Ingredients:

### For the cupcakes:

10 Dr. Oetker Muffin Cases  
100 g Margarine  
100 g Caster Sugar  
2 Medium Eggs  
115 g Self-Raising Flour  
8 g Dr. Oetker Fine Dark Cocoa Powder  
5 g Dr. Oetker Red Extra Strong Food Colour Gel

### To Decorate:

150 g Lightly Salted Butter  
300 g Icing Sugar  
5 ml Dr. Oetker Madagascan Vanilla Extract  
Dr. Oetker Green Extra Strong Food Colour Gel  
350 g Dr. Oetker Ready to Roll White Icing  
40 g Dr. Oetker Ready to Roll Coloured Fondant Icing , 20g blue and 20g black  
Dr. Oetker Bright Writing Icing , Red

## 1 For the cupcakes:

Preheat the oven to 180°C (160°C fan assisted oven, 350°F, gas mark 4). Line 10 fairy cake tins with Baking Cases.

- 2 Put the butter, sugar and eggs in a bowl. Sift the flour and Cocoa Powder on top and beat all the ingredients together for a few seconds using an electric whisk until well blended. Stir in the Red Food Colour Gel.

- 3 Divide the mixture between the Baking Cases. Smooth the tops and bake in the oven for 22-24 minutes until risen and just firm to the touch. Transfer to a wire rack to cool completely.

## 4 To Decorate:

To decorate, put the butter in a bowl and beat until smooth. Gradually sift and beat in the icing sugar until creamy and soft. Stir in the Vanilla and the whole tube of Green Gel to make a vibrant icing.

- 5 Spoon into a large piping bag fitted with a 1cm (1/2 inch) wide plain nozzle. Starting in the middle of a cake, pipe the icing round in an anti-clockwise direction to cover the top completely, and continue piping to make a generous swirl.



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- 6 To make the eyeballs, divide the White Fondant Icing into 10 portions, roughly about 30g each and roll into a ball. Keep some spare to decorate the eyeball with. Roll a small pea-sized amount of blue fondant into a ball and flatten in between your fingers and place on the eyeball. Roll a smaller amount of black fondant into a ball and flatten in between your fingers and place on the blue fondant, repeat with a tiny amount of white fondant. Repeat for each eyeball. Use the red writing icing to pipe squiggles onto the eye to create the veins.
  
- 7 To serve, carefully position the eyeballs on top of the cupcake. Snip the end off the red writing icing and pipe onto the buttercream to resemble dripping blood. Your Eyeball Saul cupcakes are ready to scare and enjoy!

