



Football Cupcakes

12 cupcakes



Easy

● up to 60 Min.



Ingredients:

For the Cupcakes:

12 Dr. Oetker Muffin Cases
165 g Margarine
165 g Caster Sugar
3 Medium Eggs (beaten)
10 ml Dr. Oetker Madagascan
Vanilla Extract (2 tsp)
140 g Self-Raising Flour
35 g Dr. Oetker Fine Dark Cocoa
Powder
100 g Dr. Oetker Milk Chocolate
Chips

For the Buttercream:

400 g Dr. Oetker Vanilla
Buttercream Style Icing
Dr. Oetker Green Extra Strong
Food Colour Gel

For the Decoration:

Dr. Oetker Ready to Roll Coloured
Fondant Icing
50 g Dr. Oetker Ready Rolled
White Soft Fondant Icing
Dr. Oetker Bright Writing Icing

1 For the Cupcakes:

Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Line a 12 hole muffin tray with 12 muffin cases.

2 Place the margarine and sugar into a bowl and cream together until smooth and creamed. Add the eggs and Vanilla Extract and beat together until smooth, if the mixture begins to curdle add a spoonful of flour and continue to mix.

3 Sieve the flour and Cocoa Powder on top and gently fold together until completely mixed.

4 Place the Chocolate Chips into a bowl and add a spoonful of flour. Toss the Chocolate Chips in the flour and pour into the mixture and stir through.

5 Divide the mixture between the muffin cases and bake for 20-25 minutes until a skewer inserted into the centre comes out clean. Allow to cool in the muffin tray for 10 minutes and then place on a wire rack to cool completely.



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6 For the Buttercream:

Place the Buttercream into a bowl and add a few drops of Green Colour Gel, mix through the Buttercream, and continue to add a few more drops of Green Colour Gel until the buttercream is a good shade of green.

7 Once the cupcakes are cooled place the green buttercream into a piping bag fitted with an open star nozzle. Pipe a buttercream swirl onto each cupcake.

8 For the Decoration:

To make the fondant footballs, roll 30 small (pea size) balls of black fondant and 30 small balls of white fondant ensuring they are roughly the same size. Starting with a black ball of fondant place onto a work surface lightly dusted with icing sugar, place a white ball next to it. Continue creating a circle with the fondant balls, alternating the colours.

9 Gently roll over the balls of fondant to flatten and create rough hexagon shapes out of the fondant balls, they should all stick together. Cut small circles out of the fondant and leave on a board lined with greaseproof to set, these are the fondant footballs.

10 To make the fondant tops, knead the blue fondant on a surface lightly dusted with icing sugar until soft and pliable. Roll out and using a t-shirt shaped cutter around 6cm high, cut the fondant shirts and place on the greaseproof to set. Repeat with the red fondant.

11 Decorate the football tops using the writing icing. Once the decorations have set place them onto the iced cupcakes.

12 Your football cupcakes are ready to serve and enjoy!

Tip from the Test Kitchen

- If you would like the fondant decorations to stand up on the cupcakes make the day before they are required to give them time to dry out overnight.

