



Oreo Cupcakes

12 cupcakes



up to 30 Min.



Ingredients:

For the cupcake:

200 g Plain Flour
5 g Dr. Oetker Baking Powder Sachets (1tsp)
5 g Dr. Oetker Bicarbonate of Soda (1tsp)
50 g Dr. Oetker Fine Dark Cocoa Powder
200 g Light Brown Sugar
2 Medium Eggs
100 ml Milk
100 ml Vegetable Oil
5 ml Dr. Oetker Madagascan Vanilla Extract (1tsp)

To decorate:

400 g Dr. Oetker Cream Cheese Style Icing
154 Oreo Biscuits (1 Pack)

1 For the cupcakes:

Now let's see how to make Oreo cupcakes; preheat oven the 180°C/ 160°C Fan/Gas Mark 4. Line a 12 hole muffin tray with cupcake cases.

2 Place the flour, Baking Powder, Bicarbonate of Soda, Cocoa Powder and Sugar in a large bowl and mix together. Make a well in the centre.

3 In a separate bowl mix together the eggs, milk, oil and Vanilla Extract. Pour the wet mixture into the well in the centre of the dry ingredients and gently begin the fold together. Mix together until all combined and your mixture is smooth.

4 Divide the mixture evenly between the 12 cupcakes cases. Bake the cupcakes for 15 -20 minutes until risen and when a skewer is inserted into the centre of a cupcake it comes out clean. Leave to cool in the tin for 10 minutes and then remove from the tins and place on a wire rack to cool completely.

5 For the buttercream:

Now let's see how to make oreo icing; set 12 full oreo biscuits aside, crush up the remaining oreo biscuits to a fine crumb.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. 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



- 6 Stir the cream cheese icing in the tub to soften, add the crushed up oreos and stir to ensure the oreos are mixed into the cream cheese frosting.
- 7 Place the buttercream in piping bag a snip a 1cm hole off the end.
- 8 Pipe a swirl of buttercream onto each cupcake and finish with an oreo biscuit placed on top of the cupcake - place the oreo biscuits on just before serving as they soften in the buttercream.

Tip from the Test Kitchen

- For a more biscuity buttercream add more crushed oreos.
- Crush the oreos finely to ensure you can pipe the buttercream.

