



Unicorn Vanilla Cupcakes

12 cupcakes



Easy

up to 35 Min.



Ingredients:

For the Cupcakes:

130 g Unsalted butter (room temperature)
180 g Caster Sugar
2 Large Eggs (room temperature)
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
60 ml Whole Milk (4 tbsp)
180 g Self-Raising Flour
12 Dr. Oetker Muffin Cases

To Decorate:

400 g Dr. Oetker Vanilla Buttercream Style Icing (1 Tub)
about 1 - 2 g Dr. Oetker Pink Extra Strong Food Colour Gel (a few drops)
1 pack Dr. Oetker Unicorn Head Sprinkles
1 pack Dr. Oetker Wafer Unicorns

1 For the Cupcakes:

Preheat the oven to 180°C/160°C fan oven/gas 4. Line a 12 hole muffin tray or deep-hole bun tray 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. Add to your creamed butter and sugar along with the flour and beat the ingredients together until smooth.

4 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.

5 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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6 To Decorate:

Once cooled, take the Vanilla Buttercream Style Icing and divide it into two bowls. In one bowl add a few drops of the Pink Gel Food Colour and mix until the desired colour is achieved and the colour is thoroughly mixed in.

7 Place the buttercream in two separate piping bags fitted with a star nozzle, one piping bag filled with pink buttercream and the other with white buttercream. 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. Cover half the cupcakes with the pink buttercream and the rest with the white buttercream.

8 Finish decorating the cupcakes with the Unicorn Sprinkles and Unicorn 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.

