

Product: Chocolate Cupcakes

Ingredients	Quantities
Plain Flour	100g
Cocoa Powder	20g
Caster Sugar	140g
Baking Powder	7g
Salt	Pinch
Unsalted Butter (at room temperature)	40g
Milk	120ml
Egg	1 whole egg
Vanilla Essence	¼ Teaspoon
Total	Makes 12 cupcakes



Baking Conditions

Temp: 170°C

Time: 20-25 minutes

Method;

1. Pre-heat the oven to 170c.
2. Put the flour, cocoa powder, sugar and baking powder, salt and cubed butter in a mixing bowl. Use a mixer with a beater attachment if you have one. Rub the butter through the dry ingredients until the lumps have disappeared and a sandy texture is achieved.
3. Whisk the egg, milk and vanilla together, then slowly pour about half the mix into the flour mixture. Beat to combine and turn up the speed of the mixer.
4. Pour the rest of the remaining milk mixture into the mix (scrape down the sides) and continue to mix until smooth. Do not over mix.
5. Fill the cupcake cases using a piping bag or spoon two-thirds full and bake in the pre-heated oven for 20-25 minutes, or until the sponge bounces back when touched. Leave the cupcake to cool slightly before cooling on the wire rack.

Chocolate frosting	
Ingredients	Quantities
Icing sugar	300g
Unsalted butter (soft)	100g
Cocoa Powder	40g
Whole Milk	40ml

Method;

Beat the icing sugar, butter and cocoa powder together with an electric mixer and beater attachment, until well mixed. Turn down the speed of the mixer and pour in the milk. Beat the frosting for 5 minutes to achieve a light texture.

Equipment needed;

Cupcake cases (12) and baking tray, pre heated oven
Electric mixer or bowl to mix by hand
Utensils, spoon, spatula, whisk, jug, measuring scales, knife

Product - Decorated Cupcakes



Ingredients:

Icing sugar for dusting

500g Sugar paste (roll out icing) White or pre-coloured

Yellow, red, blue and black food colours (if no pre-coloured sugar paste)

Equipment/tools

Rolling pin

Paint brush

Round cutters to suit the size of your cupcakes

Knife