



Bouquet of Cupcakes

12 cupcakes



Difficult

up to 80 Min.

1 Bouquet of Cupcakes:

Preheat the oven to 190°C (170°C Fan, Gas Mark 5). Line a deep cupcake tin with the Muffin Cases. In a mixing bowl, beat the margarine with the sugar until pale and creamy in texture.

2 Gradually whisk in the eggs and the Madagascar Vanilla Extract then sift in the flour and Baking Powder on top. Carefully mix ingredients together until well blended.

3 Spoon the mixture into the Muffin Cases and bake for 20-22 minutes until risen and just firm to the touch. Transfer to a wire rack to cool.

4 Using a teaspoon, scoop out a small round of sponge from each cake and reserve. Spoon a teaspoonful of jam into each cake and replace the sponge on top.

5 For the icing, place the butter in to a bowl and beat until soft. Gradually sift and beat in the icing sugar to make a smooth, creamy icing. Add rose water to taste. Divide the mixture into 3 portions, and leaving one portion plain, colour the other batches with drops of Red and Violet Gel Food Colour.

6 Spoon the plain icing into the centre part of the bag, then spoon the red icing and purple icing down each side of the large piping bag fitted with a 1cm (1/2 inch) 7 pt star nozzle. Gently squeeze the icing down the bag to reach the nozzle and twist the bag closed.

7 Starting in the middle of the cake, pipe the icing clockwise in a circular motion until the top of each cake is fully covered. Put the cakes on a board, spaced apart and chill for about 30 minutes to firm.

8 To assemble the bouquet, tape the polystyrene base to a side plate. Take one cupcake at a time and push a cocktail stick halfway through the paper case into the centre of the cake. Push the rest of the stick into the centre of the polystyrene. Continue the process using another 6 cupcakes to cover the top of the polystyrene.

Ingredients:

For the Cupcakes:

12 Dr. Oetker Muffin Cases
175 g Margarine Softened
175 g Caster Sugar (6 oz)
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
175 g Plain Flour (6 oz)
2 Dr. Oetker Baking Powder Sachets x 2 (2 tsp)
75 g Raspberry Jam (3 oz)
3 Medium Eggs (beaten)

For the Decoration:

200 g Unsalted butter
350 g Icing Sugar (12 oz)
5 ml Rose Water (1 tsp)
Dr. Oetker Red Extra Strong Food Colour Gel
Dr. Oetker Violet Extra Strong Food Colour Gel





- 9 Carefully wrap tissue paper around the base and sides of the cakes. Hold in place using a few pins. Tie ribbon around the polystyrene and finish with a bow, holding in place with another pin. Your bouquet is ready to present. Remember to remove cocktail sticks before serving cupcakes!

