



Chocolate Butterfly Cupcakes

16 cupcakes



Medium

up to 40 Min.



Ingredients:

For the Cakes:

- 110 g Unsalted butter or Margarine (4 oz)
- 100 g Caster Sugar (4 oz)
- 75 g Self-Raising Flour (3 oz) Sieved
- 1 Dr. Oetker Fine Dark Cocoa Powder 1 sachet / 25g
- 16 Dr. Oetker Muffin Cases
- 2 Medium Eggs

For the Decoration:

- 400 g Dr. Oetker Chocolate Buttercream Style Icing

1 Chocolate Butterfly Cupcakes:

Pre-heat oven to 180°C/350°F/Gas Mark 4. Place the Baking Cases into a muffin tin.

- 2 Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs, if the mixture starts to curdle, add a little flour.
- 3 Fold in the remaining flour and the cocoa powder with a metal spoon. Place spoonfuls of the mixture into the baking cases and bake for 15 - 20 minutes until well risen and firm to the touch. Remove from oven, leave to cool on a cooling rack.
- 4 Take a sharp knife and cut a circle out of the top of each cake at an angle about 1cm (½ inch) from the edge. Cut each circle in half and set aside.
- 5 Spoon the Chocolate Buttercream onto the hole in the cake.
- 6 Place the two halves of cake on top to resemble butterfly wings. Dust the top of each cake lightly with the sieved icing sugar.



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