



Chocolate Flowerpot Cupcakes

10 cupcakes



Medium

up to 50 Min.



- 1 Line a cupcake tin with 10 cases, and preheat oven to 180°C.
- 2 In a large mixing bowl cream together the butter and the sugar with an electric beater. Beat in the eggs one at a time.
- 3 Sift the flour, Dr. Oetker Fine Dark Cocoa Powder and Dr. Oetker Baking Powder into the mixing bowl. Add salt and Dr. Oetker Milk Chocolate Chips and gently fold in.
- 4 Fold in 75ml of milk and the Dr. Oetker Madagascar Vanilla Extract in stages to make a smooth batter.
- 5 Split mixture between 10 muffin cases or mini flower pots if you have them, then bake for 20 minutes. Once baked allow to cool for a couple of minutes.
- 6 Put a squeeze of Dr. Oetker Surprise Inside Rich Chocolate Cupcake Centres into each cupcake and then allow to cool fully.

Ingredients:

For the cupcakes:

10 Dr. Oetker Muffin Cases
120 g Unsalted Butter (4oz)
120 g Caster Sugar (5oz)
120 g Self-Raising Flour (4oz)
1 Dr. Oetker Fine Dark Cocoa Powder (x1 sachet/25g)
1 Dr. Oetker Baking Powder Sachet (x1 sachet/5g or 1 tsp)
2 g Salt (1/2 tsp)
50 g Dr. Oetker Milk Chocolate Chips (2oz)
75 ml Milk (4 1/2 tbsp)
5 ml Dr. Oetker Madagascar Vanilla Extract (1tsp)
Dr. Oetker Easy Fill Cake Centres Rich Chocolate (x1 pouch)
2 Large Eggs

To decorate:

100 g Dr. Oetker Ready to Roll Coloured Fondant Icing (Green Coloured Regal-Ice)
Dr. Oetker Chocolate Easy Swirl Cupcake Icing (And Pink Easy Swirl too if you wish)
Dr. Oetker Mini Wafer Flowers
Dr. Oetker Wafer Daisies



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- 7 Roll out the green Dr. Oetker Ready to Roll Green Regal Ice to approximately the thickness of a £1 coin. Carefully using a knife, cut out long thin leaves approx 5 - 7cm long and 1.5cm wide. Take 3 leaves and gently squeeze together at one end and place on top of cupcake.
- 8 Use Dr. Oetker Pink or Chocolate Easy Swirl Cupcake Icing on top of each cupcake. Hold the can at a downward horizontal angle to the cupcake, place your finger on the nozzle and push across firmly.
- 9 Decorate with Dr. Oetker Mini Wafer Flowers and Wafer Daisies.

