



Chocolate Ginger Cupcakes

12 cupcakes



Medium

up to 40 Min.



Ingredients:

For the Cupcakes:

12 Dr. Oetker Muffin Cases
110 g Unsalted butter or
Margarine (4 oz)
110 g Caster Sugar (4 oz)
75 g Self-Raising Flour (3 oz)
Sieved
10 g Ground Ginger (2 tsp)
2.5 ml Dr. Oetker Madagascan
Vanilla Extract (2-3 drops)
Crystallised Ginger Pieces
50 g Dr. Oetker 35% Milk
Chocolate
2 Medium Eggs

For the Icing:

75 g Unsalted butter Softened
175 g Icing Sugar
45 Dr. Oetker Fine Dark Cocoa
Powder (45g/3 tbsp)

- 1** **Chocolate Ginger Cupcakes:**
Pre-heat the oven to 180°C/350°F/Gas Mark 4. Place the Baking Cases into a cupcake tin.
- 2** Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and the Natural Vanilla Extract. If the mixture starts to curdle, add a little flour. Then fold in the remaining flour.
- 3** 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 the oven and leave to cool on a cooling rack.
- 4** To make the chocolate icing, place the softened butter into a bowl. Sieve in the icing sugar and whisk until smooth. Add the cocoa powder to the butter and sugar and stir until smooth.
- 5** Cover the cupcakes with a generous layer of chocolate icing using a palette knife or a piping bag.
- 6** Gradually melt the chocolate and drizzle over the cupcakes and leave to set before serving. To decorate, sprinkle with crystallised pieces of ginger.



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