



Chocolate Heart Mallow Cupcakes

12 Portions



Easy

● up to 60 Min.



Ingredients:

For the Cupcakes:

12 Dr. Oetker Muffin Cases
220 g Margarine softened
220 g Caster Sugar
5 ml Dr. Oetker Madagascan Vanilla Extract (1 tsp)
2 Dr. Oetker Fine Dark Cocoa Powder (x2 sachets or 50g)
170 g Plain Flour
3 Dr. Oetker Baking Powder Sachets x 3 (3 tsp)
4 Medium Eggs , Beaten

For the Decoration:

150 g Unsalted butter softened
350 g Icing Sugar
2 Dr. Oetker Fine Dark Cocoa Powder (x2 sachets or 50g/6 tbsp)
25 g Dr. Oetker Heart Marshmallows

1 Chocolate Heart Mallow Cupcakes:

Preheat the oven to 190°C (170°C Fan, Gas Mark 5). Line a cupcake tin with 12 Cupcake Cases.

- 2 Beat the margarine with the sugar until light in texture.
- 3 Gradually whisk in the eggs and Madagascan Vanilla Extract.
- 4 Sift in the flour, cocoa powder and Baking Powder. Using a metal spoon, fold the dry ingredients into the mixture.
- 5 Spoon the mixture into the Cupcake Cases and bake for 20-22 minutes until risen and just firm to the touch. Transfer to a wire rack to cool.
- 6 For the icing, place the butter into a bowl and beat until soft. Gradually sift and beat in the icing sugar and cocoa powder to make a smooth buttercream. Add a little milk if the buttercream is too thick.
- 7 Fit a piping bag with a 1cm closed star nozzle then fill with buttercream and pipe onto the cupcakes. Place a Heart Marshmallow onto each cupcake to finish.



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