



# Late Late Toy Show Owl Cupcakes

12 cupcakes



Easy

● up to 50 Min.



## Ingredients:

### For the Cupcakes:

115 g Unsalted butter (softened)  
115 g Caster Sugar  
2 Large Eggs  
115 g Self-Raising Flour (sieved)  
2 tbsp Dr. Oetker Fine Dark Cocoa Powder (sieved)  
0.5 tsp Dr. Oetker Baking Powder (sieved)  
100 g Dr. Oetker Milk Chocolate Chips

### To Decorate:

250 g Dr. Oetker Ready to Roll White Fondant Icing  
Dr. Oetker Blue Extra Strong Food Colour Gel  
Dr. Oetker Pink Extra Strong Food Colour Gel  
Dr. Oetker Orange Extra Strong Food Colour Gel  
10 g Cornflour (1 tbsp)  
Dr. Oetker Chocolatey Caramel Crunch Sprinkles  
Dr. Oetker Letters and Numbers  
1 Dr. Oetker Rainbow Cupcake Cases (12 cupcake cases)

- 1 Preheat the oven to 180C / 160C Fan / Gas Mark 4.
- 2 In a bowl, put together the butter, sugar, eggs, self-raising flour, baking powder and cocoa powder and then whisk until light and fluffy.
- 3 Place the cupcake cases into a cupcake tin. Divide the mixture evenly between the cupcake cases. Bake for 20 minutes until well risen and firm to the touch. Place a skewer into the middle of a cupcake to check they are fully cooked. If it comes out clean remove from the oven and leave to cool on a wire rack.
- 4 Pour the chocolatey caramel crunch sprinkles into a bowl and take out 16 dark chocolate balls. Set these aside for later. Place an apple corer into the middle of the cupcake, twist and remove the piece of cupcake sponge. Fill with the caramel crunch sprinkles. Using the top of the sponge place it over the sprinkle filling to create a lid.
- 5 Place the bag of chocolate chips into a jug of hot water and leave until completely melted. Dry the bag with a tea towel then cut the corner of the bag and drizzle over the cupcakes.
- 6 Use 50g of Ready to Roll Fondant Icing and divide into 16 equal pieces. Roll into round balls.



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- 7 Colour 1tbsp of fondant icing with a small amount of orange gel food colour. Then divide the remaining icing in half, squeeze a small amount of the pink gel food colour into one piece of icing and blue gel food colour into the other piece of icing, then knead for an even colour.
  
- 8 Sprinkle a little cornflour onto your work surface and roll out the pink coloured icing to a depth of 4mm. Cut out six 5cm circle shapes. Use a 3cm circle cutter to cut the the top of the 4 circles to make a half moon shape. Keep these for the owl's wings. Then cut out two more half moon shapes on two remaining circles for the remaining owl's wings. Repeat this step with the blue icing.
  
- 9 To make the owl cupcake topper, place the circle shape on top of the chocolate drizzle. Press the top of a straw to make half moon indentations along the bottom half. To make the owl eye, slightly flatten two white icing balls, dab a little bit of water underneath them and place beside each other. Put a dark chocolate ball in the centre of each eye and use a dab of water to keep in place. Use another dab of water onto the beak and the wings. Place the beak under the eyes and wings on either side. Repeat the step until you have 8 owls in total.
  
- 10 Use the Chocolate Letters and Numbers to decorate the remaining cupcakes to spell out 'Late Late Toy Show'.

