



# Mint Chocolate Chip Cupcakes

10 cupcakes



Easy

up to 20 Min.



## Ingredients:

### For the Cupcakes:

115 g Margarine (4 oz) Softened  
115 g Light Brown Sugar (4 oz)  
2.5 ml Dr. Oetker Madagascan Vanilla Extract (½ tsp)  
100 g Plain Flour (3 ½ oz)  
15 Dr. Oetker Fine Dark Cocoa Powder (15g or ½ oz)  
7.5 g Dr. Oetker Baking Powder (1 ½ tsp)  
50 g Dr. Oetker Milk Chocolate Chips (2 oz)  
about 2 Medium Eggs

### For the Icing:

100 g Unsalted Butter (3 ½ oz)  
165 g Icing Sugar (5 ½ oz)  
25 Dr. Oetker Fine Dark Cocoa Powder (x1 sachet or 25g/1 oz)  
3.75 - 5 ml Dr. Oetker American Peppermint Extract (¾ - 1 tsp)  
0.1 g Sprinkles Sprinkles of your choice

## 1 Mint Choc Chip Cupcakes:

Preheat the oven to 190°C (170°C Fan, 375°F, Gas Mark 5). Line 10 cup cake tins with brown Cupcake Cases. In a mixing bowl, beat the margarine with the sugar until pale and creamy-light in texture. Stir in the Vanilla Extract.

2 Gradually whisk in the eggs, then sift the flour, cocoa and Baking Powder on top. Add the Chocolate Chips and using a large metal spoon, carefully fold the dry ingredients into the eggy mixture.

3 Spoon into the Cupcake Cases and bake on the middle shelf of the oven for 16-18 minutes until risen and just firm to the touch. Transfer to a wire rack to cool.

4 For the icing, place the butter in a bowl and beat until soft. Gradually sift and beat in the icing sugar and cocoa powder to make a smooth, creamy icing. Add American Peppermint Extract to taste.

5 Transfer to a piping bag fitted with a 1cm (1/2inch) star nozzle and pipe a generous peaked swirl on top of each cake. Decorate with Polka Dots before serving.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)