



Ultimate Chocolate Cupcakes

12 cupcakes



Medium

up to 40 Min.



Ingredients:

For the Cupcakes:

110 g Unsalted butter or Margarine (4 oz)
110 g Caster Sugar (4 oz)
60 g Self-Raising Flour (3 oz) Sieved
15 g Dr. Oetker Fine Dark Cocoa Powder
2 ml Dr. Oetker Madagascar Vanilla Extract (2-3 drops)
12 Dr. Oetker Muffin Cases White
2 Medium Eggs

For the Icing:

400 g Dr. Oetker Chocolate Buttercream Style Icing
50 g Dr. Oetker 35% Milk Chocolate

1 Ultimate Chocolate Cupcakes:

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Place the Muffin Cases into a muffin tin.

- 2 Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and the Vanilla Extract. If the mixture starts to curdle, add a little flour. Fold in the remaining flour and cocoa powder with a spoon.
- 3 Evenly divide the mixture between the Muffin Cases and bake for 15-20 minutes until well risen and firm to the touch.
- 4 Remove from the oven and leave to cool on a cooling rack.
- 5 Put the Chocolate Buttercream into a piping bag and pipe a swirl of icing on top of each cupcake and leave to set.
- 6 To decorate, soften the chocolate slightly over hot water, keeping it in one piece. Once slightly soft, use a potato peeler to shave chocolate curls from the chocolate. Stack the curls on the cupcakes.



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