



Make Your Own Chocolate Reindeer Cupcakes

Ingredients: Makes approx. 16

170 gm margarine

170 gm sugar

170 gm SR flour

1tsp baking powder

050gm cocoa powder

3 eggs

Method

1. In a mixing bowl, cream the margarine and sugar until light in colour and fluffy.
2. Sieve the flour, baking powder and cocoa into the margarine and sugar and add the eggs. Mix until all the ingredients are combined.
3. Put cupcake cases into cupcake tins and 3/4 fill each one with the cake mixture and bake in oven 180C, 375F gas 4 for approx. 15 minutes. Cool on a cooling rack.
4. To make butter cream , cream the margarine and icing sugar together in a bowl until light and fluffy, then beat in the cocoa powder until smooth.

To decorate the cakes:

Use a piping bag fitted with a star nozzle and fill with the chocolate butter cream. Cover the top of the cupcake with the buttercream raising the amount of buttercream at the front of the cupcake to form the nose and place a red Smartie or cherry on top.

Cut a Curly Wurly into 5 pieces and then place each piece vertically in half to make antlers. Pipe on the eyes.

Chefs Tips

Always wash your hands before you start to cook

Ask an adult to help with the cooker and knives

Clean up when you have finished- enjoy cooking!

