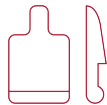




Reindeer Cupcakes



DIFFICULTY: EASY



PREPARATION TIME: 30
MINS, PLUS COOLING TIME



COOKING TIME: 15 MINS



SERVES: 12

Ingredients

- ¾ cup plain flour
- ½ cup Dutch cocoa powder
- ½ cup caster sugar
- ½ tsp bicarbonate of soda
- ¼ tsp salt
- 125g unsalted butter
- 50g dark chocolate
- 2 eggs
- ½ cup buttermilk
- ¼ cup vegetable oil
- 1 tsp vanilla extract

Chocolate icing:

- 100g unsalted butter
- ½ cup Dutch cocoa
- 2 ¾ cups icing sugar
- 2 – 3 tbsp milk

Method

Preheat oven on CircoTherm® to 160°C. Place wire rack on shelf level 2. Line 12 cupcake pans with paper cases.

Sift together the plain flour and cocoa powder into a bowl. Stir through the sugar, bicarbonate of soda and salt.

Place butter and chocolate in a small saucepan, melt together over low heat, Induction level 2.

In a second bowl, whisk together the eggs, buttermilk, oil and vanilla. Add the chocolate mixture and whisk until smooth. Add this mixture to the dry ingredients and fold together until smooth. Divide mixture into the prepared cupcake pans. Cook the cupcakes for 15 minutes or until cooked when tested with a skewer.

Allow cupcakes to cool completely. While the cupcakes are cooling, make the icing. Melt the butter in a small saucepan over low heat, Induction level 2. Mix in the cocoa and stir until smooth. Add the icing sugar. Adjust the consistency of the icing with the milk. Place icing in a piping bag with a plain 1 cm nozzle.

Pipe tops of the cupcakes with the chocolate icing and decorate with the pretzel, Jaffas and eyes to make reindeer faces.

24 Pretzels

12 Jaffas

12 sets of candy eyes

Notes

If VarioSteam is available, add low level while cooking the cupcakes. Break the pretzels to make different shape antlers.