

Cupcakes by Lucy G in year 9

STEP 1

Heat the oven to 180C/fan 160C/gas 4 and line a 12-hole muffin tin with muffin cases. In a bowl combine the flour, cocoa powder and a pinch of salt, and leave to one side.

STEP 2

Beat together the sugar and butter using an electric mixer until light and fluffy. In a jug combine the egg, whole milk and vanilla together. In two separate stages, on a low speed, gradually pour the milk mixture before adding the flour mixture ensuring to mix fully between adding each.

STEP 3

Divide between the cupcake cases and bake for 20 minutes or until slightly golden on top. Remove from the oven and leave to cool in the tin for a couple of minutes, then remove to a rack to cool completely.

STEP 4

For the buttercream, slowly beat the softened butter with the icing sugar until fully combined and velvety. Add the cocoa and beat again. Mix in the milk to fully combine. On full speed beat the buttercream for at least 5 minutes until fluffy and smooth. Working fast, beat in the melted chocolate fill a large piping bag and pipe over the cupcakes in a neat pile standing tall.



Ingredients

- self-raising flour 150g
- cocoa powder 50g
- golden caster sugar 200g
- unsalted butter 100g, softened and cubed
- egg 1 large
- whole milk 100ml
- vanilla extract ½ tsp

CHOCOLATE BUTTERCREAM

- salted butter 100g, softened and cubed
- icing sugar 150g, sifted
- cocoa powder 25g
- whole milk 2 tbsp
- dark chocolate 50g, melted and cooled (optional)