

SKILL LEVEL



PREP
35
MINS

BAKE TIME
15-20
MINS

MAKES
12

IN THE KIT

- Bag 1:** 50g dark chocolate chips
Bag 2: 135g caster sugar
Bag 3: 150g self raising flour,
15g caster sugar,
½ tsp salt, ½ tsp baking powder, a pinch of
Madagascan vanilla
Bag 4: 30g strawberry milkshake powder
Bag 5: 300g icing sugar
Bag 6: 15g Neapolitan sprinkles

12 x muffin cases

1 x testing skewer

1 x large piping bag

YOU WILL NEED

270g (150g + 120g) unsalted butter,
softened

3 medium eggs

3 (1 + 2) tablespoons milk

12 hole muffin tin

Baked In piping nozzle

STORAGE

Store in an airtight container
in a cool, dry place.

INGREDIENTS

Icing sugar (sugar, cornflour starch), self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate, sodium bicarbonate), calcium, iron, thiamin), caster sugar, Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), strawberry milkshake powder (sugar, maltodextrin, natural flavourings, natural colour (beetroot red), vitamins (C, thiamin, D), minerals (iron, zinc)), pink sugar strands (sugar, vegetable oils (shea, coconut), potato starch, concentrates (sweet potato, apple, radish), stabiliser (acacia gum), salt, flavouring, concentrated lemon juice, glazing agent (beeswax)), white sugar strands (sugar, vegetable oils (coconut, shea), stabiliser (acacia gum), glazing agent (beeswax)), chocolate flavoured sugar strands (sugar, palm oil, fat reduced cocoa powder, palm kernel oil, emulsifier (rapeseed lecithin), glazing agents (acacia gum, shellac)), salt (salt, anti-caking agent (sodium ferrocyanide)), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate), **wheat** flour, calcium, niacin, iron, thiamin), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1637kJ/391kcal
Fat	2.3g
of which saturates	1.3g
Carbohydrate	89g
of which sugars	73g
Protein	2.8g
Salt	0.68g

Allergens:

For allergens see ingredients in **bold**.
May contain: **tree nuts & milk**.

Best before: See sticker.

Suitable for vegetarians.

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675g



Neapolitan Cupcakes



Junior
Baking
Club

NEAPOLITAN CUPCAKES



The box and the plastic bags in this kit are recyclable

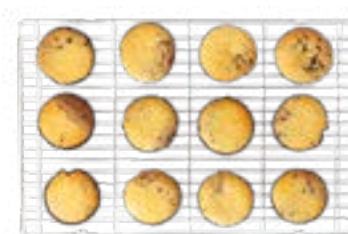
bakedin.co.uk/sustainability



1. **Preheat the oven to 180°C/ 160°C Fan/Gas Mark 4.** Put the 12 provided muffin cases into the muffin tin ready for later. Empty **bag 1** (dark chocolate chips) into a heatproof bowl. **Melt in the microwave in 10 second intervals, stirring between each interval until melted.** Or, put the dark chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted. Leave to one side.



2. In a large bowl, mix together 150g of butter and **bag 2** (sugar) until the mixture is pale yellow, and feels soft. Add **bag 3** (flour, sugar, salt, baking powder, and vanilla), all 3 eggs, and 1 tablespoon of milk. Mix until there are no lumps.



5. **Bake the cupcakes for 15-20 minutes, or until golden in colour, and risen. Poke the testing skewer into the middle of one of the cupcakes, if the skewer comes out clean, the cupcakes are done. Remove the cupcakes from the tin and leave to cool completely on a wire rack.**



6. To make the buttercream, mix **bag 4** (strawberry milkshake powder) with 2 tablespoons of milk until smooth. In a large bowl, beat 120g of softened butter until it is pale yellow, and feels soft. Bit by bit, add **bag 5** (icing sugar), and stir until the icing sugar is mixed in. Add the strawberry milk and mix. The buttercream should feel soft and easy to stir. If the buttercream is thick and hard to stir, add up to two teaspoons of milk and mix again.



3. Put roughly half the cake batter into a clean bowl. Add the melted chocolate to one of the bowls of batter. Mix the chocolate into the batter until the mixture is chocolatey and there are no lumps. Leave the other bowl plain.



4. Spoon the chocolate cake batter into the muffin cases, trying to get about the same amount of mixture in each case. Do the same with the plain batter, spooning it on top of the chocolate batter.

Watch Your Fingers



7. **With a pair of scissors, cut 3cm off the end of the provided piping bag.** Push the piping nozzle into the hole. Put the piping bag in a tall glass and fold the open end of the bag over the glass. Spoon the buttercream into the piping bag, then unfold the bag, and twist the top to push the buttercream down towards the nozzle.



8. When the cupcakes are cool, pipe a swirl of buttercream onto one of the cupcakes, starting from the edge and working your way into the middle. Ice the rest of the cupcakes in the same way. Finish by sprinkling **bag 6** (Neapolitan sprinkles) over the top.

When you see words in **bold**, ask an adult to help you.



FOR MORE INFO:

bakedin.co.uk/neapolitan-cupcakes