

# KIDS COOKING

With Bandicute



## Crazy Echidna Cupcakes

In our little village in Gunning NSW, there's no supermarket. There's only the servo for essential supplies, so sometimes you have to get creative with your cooking. We had a blast making these crazy echidna cupcakes, entirely from ingredients from our local servo. (other than the eyes which we had in the pantry). You should have no trouble finding them at your supermarket, assuming you have one!

### Ingredients:

- 125g butter, softened
- 3/4 cup caster sugar
- 1 tsp vanilla essence
- 2 eggs
- 1 1/2 cups self raising flour
- 1/2 cup of milk

### Decorations:

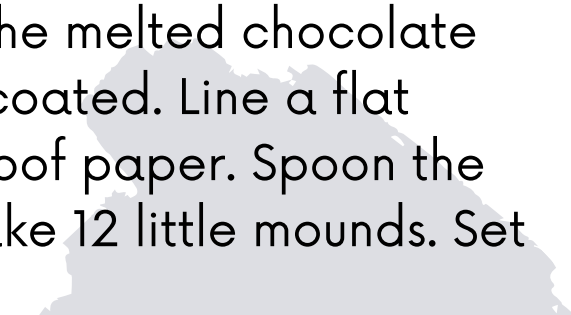
- 225g dark chocolate melts
- 1 packet of changs fried noodles
- 1 packet of teevee snacks malt sticks
- edible candy eyes or smarties

### Icing:

- 25g butter softened
- 1 1/2 cups icing sugar
- 1/2 cup cocoa powder
- 2 tbsp milk



## Method:

1. Preheat oven to 180 degrees.
  2. In a large mixing bowl, cream the butter, vanilla essence and sugar using electric beaters. The key to getting light and fluffy cupcakes is in this step! So beat it well until it is fluffy and pale in colour.
  3. Beat in the eggs one at a time until combined.
  4. Add in half the flour and half the milk and fold it into the mixture with a spoon until combined.
  5. Add in the remainder of the flour and milk and fold it in until combined.
  6. Line a cupcake tin with twelve patty cases and spoon the mixture in equally between the 12 patty cases.
  7. Cook for 12-15 minutes until just golden. Be sure not to overcook them. To test if they are cooked properly, give them a little tap on top and if they spring back they are ready to come out.
  8. Let your cupcakes cool completely.
  9. Meanwhile, empty your chocolate melts into a microwave proof bowl. Put your chocolate in the microwave for 20 seconds on 50% power, then stir. Repeat in short 20 second bursts until your chocolate is melted. Be very careful not to burn your chocolate!
  10. Add the crispy noodles to the melted chocolate and stir until they are fully coated. Line a flat baking tray with grease proof paper. Spoon the mixture onto the tray to make 12 little mounds. Set aside to cool and harden.
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11. Time to make your icing! In another large mixing bowl add the butter, icing sugar, cocoa powder and milk. Beat with electric beaters until light and fluffy. If the mixture is too thick you can add a little extra milk if needed, but be careful not to add too much, just a tablespoon at a time or it may become too runny!
12. Now for the fun part! Once the cupcakes and chocolate spikes have cooled down, ice your cupcakes. It doesn't have to be neat so let the kids go nuts with this step - echidnas are spiky anyway!
13. Place the chocolate noodle spikes on the top.
14. Poke one teevee snack into the front for the nose. You will need to shove it into the cake so it doesn't fall off.
15. Add your sugar eyes or smarties. And you're done!





We hope you enjoyed making and eating these glorious cupcakes. We would absolutely love for you to share your creations with us! Upload your photos to instagram and tag us @**bandicute\_australia** or **#bandicute**



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