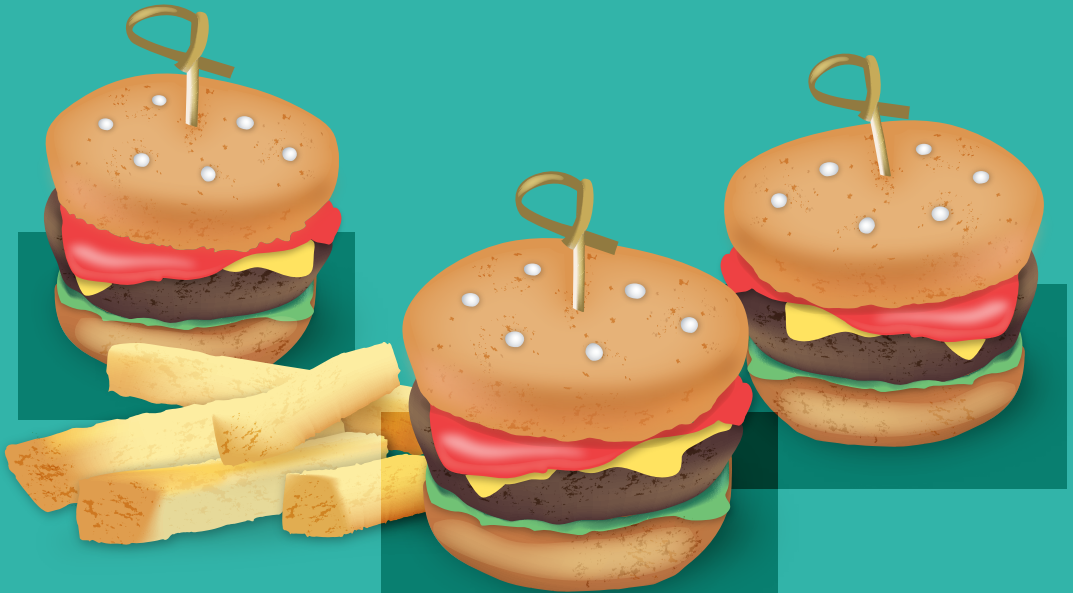


CRAFT + CRUMB



BURGER & CHIP CUPCAKES

This kit has all the essentials, and full instructions on how to make your MEGA TASTY Burger & Chip Cupcakes.

With only a few simple ingredients to add, you get more time to enjoy the making, baking, crafting and munching of your yummy creations.

TOOLS YOU NEED

- ★ Mixing Bowls
- ★ Wooden Spoon
- ★ Sharp Knife
- ★ Rolling Pin
- ★ 12 hole muffin baking tray
- ★ Tablespoon
- ★ Scissors

INGREDIENTS YOU NEED TO ADD

- ★ 2 medium eggs
- ★ 100g Unsalted butter at room temperature
- ★ A dash of milk or water

PREPARE

- Ensure your butter is at room temperature.
- Preheat your oven to 180°C / 160°C Fan / Gas 4.
- Place the paper cupcake cases in your 12-hole muffin tin.

HANDY TIP
Always use adult supervision when cutting

MIX

- Place all your cupcake mix in a large mixing bowl, beat in your eggs one at a time and add in your softened butter and a dash of milk. Use an electric hand whisk to cream together until the mixture is smooth.
- Fill each of your small square brown baking trays (included) to approx 2/3rds and spread evenly to the edges.
- Next fill 6 of your cupcake cases with the mixture up to 2/3rds full.
- Add 2 level teaspoons of your cocoa powder to the rest of the mixture in your bowl and mix with a wooden spoon until it is combined. Fill the remaining 6 cupcake cases with this chocolate cake batter up to 2/3rds full.

BAKE

- Place all cupcake cases and your 2 square trays into your oven and bake for approx 10-12 minutes until risen and a skewer inserted into the centre comes out clean. Leave to cool completely.

DECORATE

- Whilst cakes are baking/cooling you can prepare the decorations.
- In a bowl mix your icing sugar with around 1 tablespoon of milk or boiled water, add a little at a time to get the right consistency - it should be firm and not too runny so it doesn't drip off the cupcake.
- Add in a few drops of your red colouring at a time and mix until you have the perfect ketchup colour.
- Lay out your parchment paper, dust with a little icing sugar and roll out the yellow and green icings to 3mm thick. Then using a sharp knife cut out 6 small squares from each (approx. 6x6cm). To make the cheese, gently flatten the yellow squares around the edges with your fingers and put to one side. To make the lettuce, roll the end of a cocktail stick around the edges of the green squares to create a crinkled edge.
- Once your cakes are cooled completely peel the paper cases off the cupcakes. For the burger buns carefully halve the plain sponge cakes horizontally. For the burger patties cut off any large domed tops from the chocolate cupcakes so they are as flat and burger like as possible.

TIP: If it's hard to cut your cupcakes without crumbling – put in the fridge/freezer until they firm up and try again.

- Take out the square cupcakes from their baking trays and create your chips by cutting each into 5 equal slices.
- **Now to build your burgers:** Spread the bottom half of the plain sponges with a tiny bit of 'ketchup' and top with 'lettuce'. Add a little more 'ketchup' and top with a 'burger', then more 'ketchup' and a slice of 'cheese'. Add your final dollop of 'ketchup' on top and finish with the plain sponges 'bun' tops. Scatter your white mini pearls on top, then secure all layers with a the bamboo stick. **BURGER-TASTIC... you're finished!**

Now to share your TASTY DINER TREATS with family and friends in the MEGA COOL Diner tray you've just created!

ENJOY!

BURGER & CHIPS CUPCAKES INGREDIENTS:

Cupcake mix: Plain unrefined **WHEAT** flour, raising agent, caster sugar, Cocoa powder. Icing sugar.
Sugarpaste: Sugar, Glucose syrup, Palm oil, Humectant: Glycerine, Emulsifier: Mono-di-glycerides of fatty acids, Stabiliser: Tragacanth, Preservative: Potassium sorbate, Flavouring, Colour get: Glucose, Sugar, Water, Colour (Allura Red), Anti-caking agent (Potato Starch), Preservative (Potassium Sorbate), Acidity regulator (Citric Acid), Gelling agent (Agar), Stabiliser (Xanthan Gum).

White pearl sprinkles: Sugar, Water, Maize Starch, Coconut Oil, Glazing Agent (Beeswax).

Note: E129 Allura Red may have an adverse effect on activity and attention in children.

CONTAINS GLUTEN. For allergens, please see ingredients in **BOLD**.



PLEASE
RECYCLE
ME

BAKING MADE EASY

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