



Cupcake Sweeties

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Chocolate Cupcakes

- 150g Caster Sugar
- 155g Self Raising Flour
- 1 teaspoon Baking Soda
- 1 tablespoon Cocoa
- 2 Eggs Separated
- 175ml Milk
- 125ml Canola Oil
- 2 teaspoons Golden Syrup
- 2 teaspoons Malt Vinegar
- 1 teaspoons Vanilla Essence

Instructions

1. Preheat oven to 170 degrees
2. Sift all dry ingredients
3. In a separate bowl, beat eggwhites until stiff.
4. In another separate bowl, combine egg yolks and rest of wet ingredients and mix
5. Mix wet and dry ingredients together then fold in beaten egg whites
6. Pour into prepared cupcake papers in muffin trays (Makes 15 cupcakes)
7. Bake for 15 minutes. Check if skewer comes out clean, and remove from oven

Buttercream

- 60g Butter, softened
- 2T Milk
- 1/2 t Vanilla Essence
- 250g Icing Sugar

Instructions

1. Cream butter for 2 minutes
2. Add the milk, vanilla, and Icing sugar, and beat on high for 8 minutes, scraping down bowl intermittently
3. Mixture should be of spreadable consistency - if it is too dry add extra milk. If too wet, add extra icing sugar
4. Add colouring or flavour as required

Flavours -

- Chocolate - add 1T Cocoa
 - Lemon - add 1t zest and 1t juice
 - Passionfruit - add 2tsp passionfruit pulp (without seeds)
 - Raspberry - add 1T Jam (without seeds) and few drops pink colouring
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