

EAST NORTH EAST BAKE-OFF

YUMMY CHOCOLATE AND CHERRY CUPCAKES



INGREDIENTS

115g softened

115g caster sugar

25g cocoa powder

3 eggs

115g self-raising flour

4 tbsp dark chocolate chips

4 tbsp chopped cherries

For the butter icing

125g softened butter

250g icing sugar

25g cocoa powder

1to2 tbsp milk

METHOD

STEP 1. Heat the oven to 180°C and place 12 paper cases in a bun tray.

STEP 2. Cream the butter and sugar together until pale. Then add cocoa powder.



STEP 3. Add 3 eggs and mix together. If the mixture starts to curdle, add a little flour with each egg.



STEP 4. Add the flour and mix.



STEP 5. Add the chopped cherries.



STEP 6. Divide the mix evenly into bun cases. Bake for 20 minutes.



STEP 7. While the cupcakes are baking you can make the decorations for a truly professional finish. Put the butter in a bowl and mix until soft.



STEP 8. Add icing sugar and cocoa powder. You can add a dash of milk for a softer mix.



STEP 9. Allow your cupcakes to cool and cover them with the butter icing. Finish off with chocolate sprinkles and a cherry on top if you have some left over.



BON APPETIT