

NORTH EAST BAKEOFF

Marbled Cupcake



INGREDIENTS

110g of softened butter

110g of caster sugar

2 eggs

110g of self-raising flour

1tsp of vanilla essence

1tbsp of cocoa powder

Splash of milk

Topping

75g of softened butter

175g of sifted icing sugar

50g of melted milk chocolate

Some giant chocolate buttons

STEP 1 Pre heat the oven to 180 degrees. Cream together 110g of softened butter and 110g of caster sugar until the mixture has paled



Step 2 Crack one egg at a time (2 eggs in total) and slowly beat gradually into the sugar/butter mixture



STEP 3 Sift in 110g of self-raising flour, folding gently into the mixture



STEP 4 Separate the mixture into two bowls. Add 1 tsp of vanilla essence into one bowl and stir



STEP 5 Sift 1tbsp of cocoa powder into the panther bowl and combine



STEP 6 Use a splash of milk to loosen if the mixture is too stiff



STEP 7 Spoon a small amount of the vanilla mixture into a bun case. Repeat with a spoon of the cocoa mixture. Alternate between the two batters



STEP 8 Pop into the preheated oven for 15-20mins.

STEP 9 Once cooked, allow to cook on a wire rack



STEP 10 In a mixing bowl, combine 75g of softened butter with 175g of sifted icing sugar. Add in 50g of melted milk chocolate and stir



STEP 11 Spoon the buttercream onto each bun. Spread evenly



STEP 12 Add some giant chocolate buttons on top



STEP 13 Place in the fridge and enjoy 😊



