

Tiny cupcakes

Ingredients:

For the cupcakes:

- 40g (1½oz) caster sugar
- 40g (1½oz) softened butter, soft margarine or dairy-free spread
- 40g (1½oz) self-raising flour
- 1 medium egg
- 1½ teaspoons cocoa powder
- 1 tablespoon white chocolate chips
- 1 tablespoon milk chocolate chips

For the vanilla buttercream:

- 50g (1oz) softened butter, soft margarine or dairy-free spread
- 100g (4oz) icing sugar
- 1 teaspoon vanilla essence

For the chocolate buttercream:

- 50g (1oz) softened butter, soft margarine or dairy-free spread
- 75g (3oz) icing sugar
- 25g (1oz) cocoa powder
- 1 teaspoon milk or water

You will also need around 24 tiny paper cake cases, 2 baking trays and a piping gun or bag with a star- or flower-shaped nozzle.

Makes around 24

This recipe is for tiny vanilla and chocolate cupcakes topped with buttercream. You could decorate them with sugar sprinkles, melted chocolate and chocolate buttons.

- 1 Heat the oven to 180°C, 350°F or gas mark 4. Arrange the paper cases on the baking trays.



- 2 Put the sugar and butter, margarine or spread in a big bowl. Sift in the flour. Break the egg into a cup, then pour it in. Mix well.



- 3 Spoon half the mixture into another bowl. Sift the cocoa powder over it. Add the white chocolate chips. Mix. Put the milk chocolate chips in the first bowl. Mix.

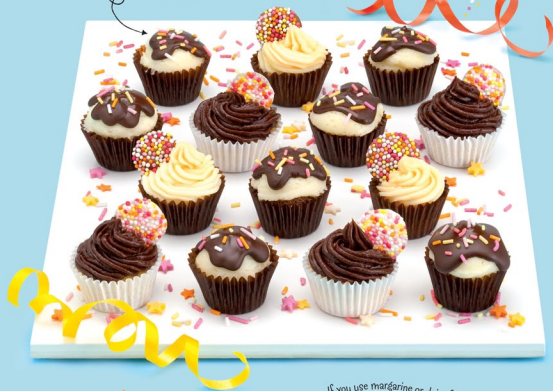


- 4 Spoon the chocolate mixture into half the paper cases and the plain mixture into the others. Each case should be around two-thirds full.



- 5 Bake for 10-12 minutes, or until risen and firm. Leave the cakes for a few minutes, then put them on a wire rack to cool.

This cake was topped with a blob of buttercream, some melted chocolate and sugar strands.



If you use margarine or dairy-free spread in your buttercream, it's best to spread it onto your cakes instead of piping it.



- 6 While the cakes are cooling, make the vanilla buttercream, then the chocolate buttercream, following the instructions on page 14.



- 7 When the cakes are cool, pipe chocolate buttercream onto some and vanilla buttercream onto others, following the instructions for piping swirls on page 49.



- 8 If you want to scatter on sugar sprinkles or add chocolate buttons, do it straight away, while the buttercream is still sticky.