

Cupcakes

Bialik College Kitchen Garden Program



Ingredients:

- 250g unsalted butter
- 250g caster sugar
- 4 eggs
- 250g self raising flour
- 1 teaspoon vanilla extract
- 4-6 tablespoon milk
- Chocolate Ganache Icing:
- 200g dark chocolate
- 100ml thickened cream

Equipment:

- scales
- food processor
- muffin trays with muffin cases
- metric measuring spoons/cups

Method:

1. Preheat oven to 200C.
2. Put all ingredients into a food processor except the milk and blitz till smooth.
3. Pulse while adding milk down the funnel.
4. Put into the oven and bake for 15-20 minutes.
5. Once out of the oven, take them as soon as bearable out of the muffin tray to cool.
6. Cut off any mounds peaks so you have a flat surface for icing.
7. Melt the chocolate and cream in a small saucepan on a low heat. Mix to combine and set aside to cool slightly.
8. Ice cupcakes once cool and add toppings.