

Festive Reindeer Cupcakes

Makes
12
Cakes

Ingredients

Muffin

- 125g butter, softened
- 175g caster sugar
- 2 free-range eggs
- 200g self-raising flour
- 2 tbsp cocoa powder
- 100ml milk
- 100g dark chocolate, melted

Chocolate icing

- 50g dark chocolate, in pieces
- 3 tbsp double cream

Topping

- White giant chocolate buttons for the eyes
- Crisp-coated chocolates (Smarties or M&Ms)
- Mini pretzels
- Black writing icing
- Mini round shortbread biscuits for the nose



Preparation Time: 25 mins

Cook: 10 - 30 mins

1. Mix the butter and sugar together until the mixture is light and creamy. Steadily beat in the eggs until well blended, next sift the flour and cocoa powder and mix. Fold in the milk & melted chocolate to form a smooth batter.
2. Spoon the mixture into the muffin cases and bake for approximately 20-25 minutes until risen, then transfer the cakes from the tray to a wire rack to cool.
3. For the icing, place a saucepan over a low heat, once the chocolate has melted add in the cream. Whisk together until smooth and set aside to cool.

Tip Use a small nozzle on icing bag for decorating

To Decorate

1. Top each cupcake with a spoonful of icing and spread evenly. Spoon the excess icing into an icing bag.
2. Press a single shortbread biscuit onto the cake as a nose, next press on top the crisp-coated chocolate using a small amount of icing. Stick on two giant buttons as the reindeer's eyes, use the black writing icing for the pupils. Lastly, press on the pretzels as the antlers!