

Jodie's Christmas Cupcake Recipe



Prep Time : 15 mins Cook Time : 20-25 mins Servings : 18 cupcakes

Ingredients :

For the cupcakes:

- 175g/6oz plain flour
- 40g/1½oz cocoa powder
- 1½ tsp baking powder
- ½ tsp bicarbonate of soda
- 250g/9oz caster sugar
- pinch salt
- 100ml/3½fl oz sunflower oil
- 2 large free-range eggs
- 2 tbsp milk
- 125ml/4fl oz boiling water

For the icing:

- 250 g Unsalted butter
- 500 g Icing Sugar
- Green Food Colouring
- Sprinkles

Instructions for cupcakes:

Preheat the oven to 180C/160C Fan/Gas 4.

Sift the flour, cocoa powder, baking powder and bicarbonate of soda into a large mixing bowl. Add the caster sugar and a pinch of salt.

Add the sunflower oil, eggs and milk and beat until smooth. Add the boiling water and mix again until silky smooth.

Scoop the batter into a large mixing jug and pour evenly between the cupcake cakes. Bake on the middle shelf of the preheated oven for 20–25 minutes, or until well-risen.

Leave the cakes to cool.

Instructions for icing:

To make your icing beat your butter until its, pale, light and fluffy.

Beat in your sieved icing sugar and green food colouring.

When your cupcakes are cooled, pipe your Christmas trees.

Sprinkle over Christmas themed sprinkles.