

# TOADSTOOL CUPCAKES

## INGREDIENTS FOR SPONGE CAKES

100g plain flour  
20g cocoa powder  
140g caster sugar  
1 ½ tsp baking powder  
40g unsalted butter (at room temperature)  
120ml whole milk  
1 egg  
¼ tsp vanilla extract



- Heat oven to 180C/160C fan/gas 4.
- Put the flour, cocoa powder, sugar, baking powder, a pinch of salt and the softened butter in a bowl and mix with a spoon. If using a hand whisk beat on a slow speed until you get a sandy consistency and everything is combined.
- Whisk the milk, egg and vanilla extract together in a jug, then slowly pour about half into the flour mixture.
- Mix to combine scraping any mixture from the side of the bowl with a rubber spatula.
- Pour in the remaining liquid and continue mixing for a couple more minutes until the mixture is smooth.
- Do not overmix. Spoon the mixture into the paper cases until approximately two-thirds full. Bake in a preheated oven for 20-25 minutes, or until the sponge bounces back when touched and a skewer inserted into the centre comes out clean.
- Leave the cupcakes to cool slightly in the tray before turning out onto a wire cooling rack to cool completely.
- Meanwhile, make red buttercream or plain buttercream and spread it over the cakes with a palette knife then add the white chocolate drops for spots.

## INGREDIENTS AND INSTRUCTIONS FOR RED BUTTERCREAM

Beat 600g sifted icing sugar and 300g butter together with your chosen flavouring and colouring if using, add 2-3 tablespoons of boiling water to loosen and beat until smooth.