

# Cupcake Recipe Ideas



## CHOCOLATE- CHIP MUFFINS

Makes 12, Prep time 10mins, Cook time 20mins

300g (2 cups) plain flour  
100g ½ cup caster sugar  
1 tbs baking powder  
190g (1 cup) NESTLÉ Milk CHOC BITS  
100g butter, melted  
250ml (1 cup) milk  
2 eggs, lightly whisked  
1 tsp vanilla essence

1. Preheat oven to 180°C. Line twelve 60ml (¼- cup) capacity muffin pans with paper cases.
2. Sift the flour into a bowl. Add the sugar, baking powder and choc bits and stir until combined. Use an electric beater to beat the butter, mild egg and vanilla in a bowl. Add the egg mixture to the flour mixture. Stir until just combined.
3. Spoon the mixture evenly among the prepared pans. Bake in oven for 15-20 minutes or until a skewer inserted into the centre comes out clean.
4. Set aside in the pans for 5 minutes to cool slightly, before turning the muffins onto wire rack to cool completely.

## PATTY CAKES WITH GLACE ICING

Makes 24, Prep time 15 mins Cook time 25 mins

125g butter  
1tsp vanilla extract  
2/3 cup (150g) caster sugar  
3 eggs  
1½ cups (225g) self-raising flour  
¼ cup (60ml) milk

### GLACE ICING

1 ½ cups (240g) icing sugar  
1 tsp butter  
2 tbs milk (approx)

1. Preheat oven to 180°C/160°C fan forced. Line two deep 12 hole patty pans with paper cases.
2. Combine butter, extract, sugar, eggs, flour and milk in medium bowl; beat on low speed with electric mixer until ingredients are combined. Increase speed to medium; beat about 3 minutes or until mixture is smooth and paler in colour.
3. Drop slightly rounded tbs of mixture in paper cases. Bake about 20 minutes. Turn cakes, top-side up, onto wire racks to cool. Top with glace icing.

### GLACE ICING

Sift icing sugar into small heatproof bowl stir in butter and enough mild to give a firm past. Set bowl over small saucepan of simmering water; stir until icing is spreadable.

## SPIRAL CUPCAKES

Makes 22, Prep and Cook time 45 minutes

2 ½ cups (375g) SR flour  
250 g butter softened  
2 tsp vanilla extract  
1 ¼ cups (275g) castor sugar  
5 eggs  
½ cup (125ml) milk  
160g packet mini M&Ms to decorate  
180g packet Smarties to decorate

### BUTTER CREAM

200g butter softened  
2 tsp vanilla extract  
3 cups (480g) icing sugar  
1/3 cup (80ml) milk

1. Preheat oven to 180°C/160°C fan forced. Line two 12 hole muffin pans with cases.
2. Sift flour into a medium bowl and add butter, vanilla, sugar, eggs and milk, beat on low speed with an electric mixer until ingredients are just combined. Increase speed to medium, beat for about 2 minutes or until mixture has changed to a paler colour.
3. Drop ¼ cup of mixture into each paper case. Bake for about 20 mins or until cakes are cooked when tested with skewer. Stand in pans for 5 mins before transferring onto wire rack to cool.
4. BUTTER CREAM: Beat the butter in a medium bowl with an electric mixer until it is as white as possible. Beat in the vanilla then sifted icing sugar and milk in two batches.
5. Spread the top of cupcakes with butter cream. Decorate with M&Ms and Smarties to make spirals of the same colour.

## Woman's Day Butter Cake (for cupcakes)

Makes 12, Prep and Cook time 20mins

125g Butter  
1 tsp Vanilla essences  
½ cup Caster sugar  
2 Eggs  
1 ½ cups Self raising flour  
1/3 cup Milk

1. Have butter at room temperature, beat butter with vanilla until light and creamy, add sugar, beat until light and fluffy.
2. Add eggs one at a time, beating well after each addition.
3. Stir in half the sifted flour with half the milk, stir until combined.
4. Add remaining milk and flour, stir in lightly, then beat lightly until mixture is smooth.
5. Spoon into cupcake patties.  180°C  10 – 15 mins
6. Decorate with strawberries or flower marshmallows or lollies.