



## GRUFFALO CUPCAKES

Suits ages 24 months – 60 months



### *What you'll need for 24 cupcakes:*

- **For the cupcakes**
- 60g good quality (70%) cocoa powder
- 4 or 5 tablespoons boiling hot water
- 175g unsalted butter, softened
- 175g caster sugar
- 120g self-raising flour
- 1 level teaspoon baking powder
- 3 eggs
- **For the buttercream icing**
- 100g milk chocolate, melted
- 60g butter, softened
- 250g icing sugar
- Marshmallows, jelly sweets for decorating

### *What you do:*

1. Put all the ingredients into a large bowl & beat until smooth. Beat in the melted chocolate.
2. Add the mixture to paper cases.
3. Bake in the oven at 180°C for 15 minutes.
4. Allow to cool on a wire rack.

Icing:

1. Melt the chocolate in a bowl over hot water.
2. Soften the butter and mix with the icing sugar.
3. Add the melted chocolate to the butter and icing sugar.
4. Spoon icing onto cakes and decorate with marshmallows and sweets.