



Sky's Chocolate Cupcakes

Makes 12 Nice-Not-Nasty Cupcakes. Eat one to prevent all sorts of nastiness.

INGREDIENTS




100g flour from Fairytale Mill*
40g cocoa
160g caster sugar from Cinderella's kitchen*
1 ½ teaspoons baking powder
Pinch of salt from the Fairy Godmother*
50g unsalted butter, softened
2 eggs from the Little Red Hen*
150ml milk from Little Boy Blue's cow*
½ teaspoon vanilla extract

** Shop-bought ingredients will also work.*

For the frosting:


80g unsalted butter, softened
250g icing sugar
25ml milk
¼ teaspoon vanilla extract
Hearts and coloured sprinkles

To make the cupcakes:

1. Ask your grown-up to preheat the oven to 170°C 
2. Put on your Bake it Better apron and measure out the ingredients.
3. In a large mixing bowl, use your Stir Crazy spoon to mix the flour, cocoa, caster sugar, baking powder, salt and butter in a bowl. Beat the mixture.
4. Add in the eggs and continue mixing. Slowly add in the milk and vanilla extract.
5. Blend until as smooth as the Prince's new velvet cloak.
6. Place the cupcake cases on a baking tin and fill each $\frac{2}{3}$ full with the cupcake mixture.
7. Ask your grown-up to put them in the oven. Bake for 20–25 minutes,  until your grown-up sticks in a toothpick and it comes out clean.
8. Ask your grown-up to put the cupcakes out of reach of nasty sisters (and brothers)  and let them cool while you make the frosting.

To make the frosting:

9. Beat the softened butter and icing sugar together, then slowly add the milk and vanilla extract. Keep beating until the mixture looks like fluffy white mice.
10. Ice the cupcakes and decorate with hearts and coloured sprinkles.

 You will need an adult to help.

