

Rudolph Cupcakes

These Rudolph cupcakes are a chocolate cupcake variation with a lovely Christmas twist! The kids will enjoy helping you to decorate them and they will certainly enjoy helping you to eat them. They look good enough to serve at a Christmas party, too.

Ingredients:

makes 24 (can easily be halved)

225g margarine
200g caster sugar
50g cocoa powder
200g self raising flour
4 eggs
3-4 tablespoons of milk
200g milk choc chips
200g plain choc chips
100g unsalted butter
150g icing sugar
Red glaze cherries



Method:

Preheat the oven to 180C/gas mark 4.

Cream together the butter and sugar. Add the eggs one at a time.

Sift the flour and cocoa powder into the bowl and fold into the wet mix. Add a little milk if needed.

Line 2 bun tins with cupcake cases and fill each with a spoonful of cake mix.

Bake for 10-12 minutes.

Put aside 48 plain chocolate chips for decorating the cupcakes.

Melt half of the remainder of the plain chocolate in a microwave. Drizzle onto greaseproof paper into antler shapes. Repeat with the rest of the plain chocolate.

Due to the need to work quickly it is best to make the icing in two parts. Melt 100g milk chocolate and 50g of unsalted butter in the microwave. Stir in 75g icing sugar. Cover 12 of the cakes.

Carefully peel off 24 'antlers' from the greaseproof paper and stick 2 to each cake. Add two choc chips as eyes and a cherry as a nose to each cake.

Repeat to decorate the remaining dozen cakes.