



RECIPE OF THE MONTH



Monster Face Cupcakes

These quick and easy cupcakes make a great Halloween treat for the children and you can even involve them in their decoration to spark their creativity!

For the Cake:

- 250g self raising flour
- 175g light muscovado sugar
- 25g cocoa powder
- 85g unsalted butter, softened
- 150g pot of fat free yoghurt
- 5tbsp of sunflower oil
- 1tsp vanilla extract
- 3 large eggs

For the Frosting & Decorating:

- 200g icing sugar, sifted
- 85g unsalted butter, softened
- 1tbsp milk
- 1/2 tsp vanilla extract
- selection of food colourings
- sweets & sprinkles to decorate

Method

- Pre-heat the oven to 190°C / 170°C fan / gas 5
- Line a 12-hole cupcake tray with deep cake cases
- Add all the cake ingredients into a large bowl and beat with an electric whisk until smooth and silky
- Gently divide the mix between the 12 cupcake cases using a spoon
- Bake in the centre of the oven for around 20 minutes or until a skewer inserted into the centre of the cake pulls away clean
- Remove from the oven and allow to cool on a baking rack completely
- For the frosting, work the butter, milk and vanilla extract into the icing sugar until smooth and creamy
- Divide the mixture in a number of bowls, depending on how many colours you want, and add the food colourings
- Using the sweets and sprinkles to create truly monstrous faces.