

Becky Bakes...

## REINDEER CUPCAKES (Bonus Recipe)

For the cakes:

125g Soft Margarine

125g Caster Sugar

2 Eggs

100g Self-Raising Flour ) sieved

25g Cocoa ) together

For the buttercream:

100g Soft Margarine or softened Butter

175g sieved Icing Sugar

25g sieved Cocoa

For the reindeer decorations:

16 Jumbo Chocolate Buttons

8 glace cherries, cut in half

32 pretzels

32 small edible/sugar eyes

Cook the cakes in the oven in two patty tins

1. Oven on to Gas mk. 5, 190°C (170°C Fan)

2. Put 16 paper bun cases into the patty tins

3. Beat the cake ingredients together in a mixing bowl until soft and creamy

4. Spoon the mixture evenly into the baking cases using a dessert spoon

5. Cook for 15-20 minutes, or until well risen

6. Cool completely on a wire rack

7. Cream together the buttercream ingredients to make a smooth texture

8. Lightly cover the top of each bun with buttercream, then place a chocolate button on each, offset from the middle towards you a little.

9. Use a small dab of buttercream on each cherry half to "glue" it to the chocolate button, then add 2 edible eyes on the far side of each button to complete the reindeer's face

10. Press two pretzels edgewise into the bun above the eyes for antlers

11. Enjoy with young friends and family!



Makes 16

(There is no demonstration video for Bonus Recipes)