



Reindeer Cupcakes

Makes 12
 Prep 25 minutes
 Cooking 25 minutes

Ingredients

125g soft margarine
 175g caster sugar
 2 eggs - beaten
 200g self raising flour - sifted
 2 tbsps cocoa powder - sifted
 100ml of milk
 100g dark chocolate - melted

Chocolate icing

50g of dark chocolate
 3 tbsp of double cream

To decorate

Giant chocolate buttons
 12 red Smarties or M&Ms
 Mini pretzels
 24 edible eyes (available in the baking aisle in most big supermarkets)

Method

1. Heat the oven to 170°C and line a muffin tin with Christmas paper cases.
2. Beat the margarine and sugar together until light and creamy. Gradually add the egg and beat in until well combined, fold in the flour and cocoa powder and mix.
3. Add the melted chocolate and milk and gently mix together.

4. Spoon into the muffin cases and bake in the oven for 20-25 minutes.
5. To make the icing, gently heat the chocolate and cream together and whisk until smooth.
6. Once the cakes are cooled, spread a thin layer of icing over the cupcake and top with a giant chocolate button. Dip the Smartie into the icing and stick on the chocolate button. Use 2 pretzels for antlers and stick on 2 edible eyes.