



LittleCooks
cooking classes just for kids

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Ingredients for 12 cupcakes:

- 1 ½ cups Plain flour
- ½ teaspoon Salt
- ½ cup Buttermilk
- ½ teaspoon Vanilla Essence
- 4 teaspoons Red food colouring
- 1 Tablespoon Cocoa powder
- 2/3 cup Caster sugar
- ½ cup and 2 tablespoons Oil
- 1 Egg
- ¾ teaspoon Baking soda
- 1 teaspoon White vinegar



Method:

- Preheat oven to 180C
- Line a muffin tin with cupcake cases
- Place the flour and salt into a bowl and set aside
- Mix vanilla essence, food colouring and cocoa to a paste in a small bowl
- Whisk sugar and oil in a big bowl with a hand mixer until well combined
- Add the egg and continue whisking
- Add the cocoa paste and mix well, you might need to scrape down the sides
- Add a third of the flour mix and a third of the buttermilk and mix until well combined
- Continue until all the flour and buttermilk is incorporated
- Finally mix together baking soda and vinegar (this will foam), add to the cake batter and beat for 10 seconds
- Divide the cake batter between the cupcake cases, these will be about half full
- Bake for 20-25 minutes
- Cool down

Equipment:

- Measuring cups and spoons
- Scales
- Sieve
- 12 hole muffin tin
- Paper cases
- 2 small bowls
- 1 medium bowl
- 2 big bowls
- Hand mixer
- Scraper
- Piping bags with or without nozzles / Palette knife

Ingredients for cream cheese icing:

- 85g Soft butter
- 125g Cream Cheese
- 2+1/3 cups Icing sugar
- ½ teaspoon Vanilla essence

Method:

- Place the butter and cream cheese in a big bowl and beat with a hand mixer until smooth and lump free
- Add vanilla essence
- Sift the icing sugar and add in 3 batches, mixing well after each addition
- The icing should be light and fluffy
- Spread or pipe the icing onto the cold cupcakes