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by ewfood

Choc-Mint Cupcakes

Ingredients

4oz. butter, soft

2.25oz. castor sugar

2 eggs

½ tsp. peppermint essence

2.25oz. flour

1 tsp. baking powder

Pinch of salt

Preparation Time

30

min

Cooking Time

20

min

Preparation

- 1 Preheat the oven to 180°C
- 2 Cream the butter and sugar until it is a pale yellow colour and fluffy texture. Slowly add the egg and beat vigorously until it is incorporated. Add the peppermint essence and mix in well
- 3 Sift together the flour, baking powder and salt. Add slowly to the creamed mixture until fully incorporated
- 4 Line cupcake tins with cupcake cups and fill $\frac{3}{4}$ with the mixture and bake for 15-20 minutes or until the sponge bounces back when touched
- 5 Once baked cool the cupcakes and frost them

Cooks Note

Preparation time: 30 minutes; Cooking time: 20 minutes
