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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 ¾ 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