



# SMARTIES CUPCAKES RECIPE

## For the cake:

100 g (3 ½oz) plain flour  
25 g (1 oz) cocoa powder  
250 g (9 oz) condensed milk  
1 egg  
1/2 tsp vanilla extract  
85 g (3 oz) 70% fat buttery spread  
1 ½ tsp baking powder

## For the frosting and decoration:

200 g (7 oz) icing sugar  
2 tbsp cocoa powder  
55 g (2 oz) 70% fat buttery spread  
Few drops vanilla extract  
1-2 tbsp condensed milk  
2 boxes mini smarties, to decorate

## Method

1. Heat the oven to 180C (160C fan, Gas 4) and line a 12-hole muffin tin with cupcake or muffin cases.
2. Put the flour, cocoa powder, condensed milk, egg, vanilla extract, buttery spread and baking powder in a bowl and beat with an electric hand mixer for 2 - 3 minutes until pale and fluffy.
3. Spoon the cupcake mixture into the cases and bake for approximately 10-15 minutes until springy to the touch and golden brown.  
Cool slightly then transfer to a cooling wire rack to cool completely.
4. For the frosting and decoration: Beat the icing sugar, cocoa powder, softened buttery spread and vanilla with enough condensed milk to bring the mixture to a soft consistency. Spread or pipe onto the cakes. Decorate with the Smarties.

