FRANKENSTEIN CUPCAKES

INGREDIENTS

- 200g Butter
- 175g Golden Caster Sugar
- 250g Self-raising Flour
- 1tsp Baking Powder
- ¼tsp Salt
- 3 Large Eggs
- ½tsp Vanilla Extract
- 120ml Milk
- 300g Icing Sugar
- Green Food Colouring
- Mini-Marshmallows

DIRECTIONS

1. Heat oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with deep muffin cases. Cream the 200g soft butter with the 175g golden caster sugar until pale and fluffy. Add 250g self-raising flour, 1tsp baking powder, ¼ tsp salt, 3 large eggs at room temperature, ½ tsp vanilla extract and 100ml milk at room temperature, and beat until smooth. Spoon into the muffin cases and bake for 20 mins or until golden and a skewer inserted into one of the middle cakes comes out clean. Cool for 5 mins in the tin, then completely on a wire rack.

2. Using a small, sharp serrated knife, cut a semi-circle piece of cake from the left and right of each cake, to make stepped edges, level with the cupcake case. Next, make a width ways cut about 3cm from the top of the cake, about 1cm deep. Slice a 5mm piece off the surface of the cake to meet this cut, to make a flat, raised face and prominent forehead. Chill for 10 mins to firm the crumbs.

3. Mix the 300g icing sugar (sifted), 2-3 tbsp milk, and green colouring paste to make a very thick icing that flows slowly from the spoon. Spoon 1 tbsp onto a cake and let it begin to spread itself over the cut shape. Ease it here and there with a palette knife to coat. Add 36 mini-marshmallow neck bolts and eyes (12 having been snipped in half for the eyes). Repeat for each cupcake. Leave to set, then pipe on the faces and hair.