



# Rudolph Cupcakes Recipe



## Cupcake Ingredients

- $\frac{1}{2}$  cup softened butter
- $\frac{1}{2}$  cup white sugar
- 1 cup self-rising flour
- 2 eggs
- Pinch of salt
- 2 tbsp milk
- $\frac{1}{2}$  tsp vanilla extract

## Frosting Ingredients

- $\frac{1}{2}$  cup melted butter
- $\frac{2}{3}$  cup unsweetened cocoa powder
- 3 cups powdered sugar
- $\frac{1}{3}$  cup milk
- $\frac{1}{2}$  tsp vanilla extract

## For Decorating

- Candied red cherry halves
- Mini white marshmallows
- Pretzels
- Black gel icing tube (fine tip)

## Equipment

- Cupcake pan, cupcake liners, electric mixer,
- Measuring cups, measuring spoon, tablespoon,
- Glass mixing bowl, whisk, butter knife

## Method - Cupcakes

1. Preheat the oven to 375°F, and put the cupcake liners into the pan.
2. Cream together the softened butter and sugar in the mixer.
3. Add the eggs, flour, salt, milk, and vanilla to the mix. Mix until it is creamy.
4. Spoon cake batter into the prepared pan. Fill each liner half full.
5. Bake for 15-20 minutes, until they are well-risen and golden.
6. Transfer to a wire rack and leave to cool.

## Method - Decoration

1. Melt the butter in a glass bowl in the microwave (30-60 seconds).
2. Whisk in the cocoa powder and milk until it is smooth and creamy.
3. Stir in the vanilla extract.
4. Spread the frosting onto the cooled cupcakes using a butter knife.
5. Decorate with pretzel antlers, marshmallow eyes, and Rudolph's red cherry nose.
6. Squeeze black dots of icing onto each eye.
7. Eat, enjoy, and have a merry, yummy Christmas!

**Makes 12 cupcakes**