

# Reindeer Cupcakes



- 115g butter or soft margarine
- 115g of caster sugar
- 2 eggs
- 115g of self raising flour
- 2 tbsp of cocoa powder

## To decorate

- 75g unsalted butter
- 1 tbsp of cocoa powder
- 140g of icing sugar
- 1-2 tbsp of milk
- pretzels
- edible eyes
- red Smarties or cherries

## Equipment

- muggin tray
- paper cases

## Method

1. heat oven to  $180^{\circ}\text{C}$
2. put 12 paper cases in muggin tray
3. Cream butter and sugar together
4. beat in eggs
5. Sift flour into bowl & add cocoa powder
6. Mix altogether
7. Spoon mix into paper cases
8. bake for 15-20 minutes
9. To make butter cream icing soften the butter and beat in until pale
10. sift in the icing sugar
11. beat together adding the milk
12. Mix cocoa powder with a little hot water and add to the mix
13. Ice the cakes when cool
14. decorate with pretzels as antlers, eyes and red nose