

INGREDIENTS

VANILLA CUPCAKES

1 ½ cups – 190 gms flour
1 tsp baking powder
¼ tsp sea salt
115 gms unsalted butter, softened
1 cup packed brown sugar
2 eggs, at room temperature
1 tsp vanilla
½ cup – 120 ml buttermilk
2 tbsp milk

NUTELLA ICING

75 gms butter, softened
225 gms – ½ quart icing sugar
95 gms – ½ cup Nutella
20 gms – 3 tbsp cocoa powder
2 tbsp milk
1.5 tsp vanilla essence

PAW PRINTS - CHOOSE ONE OPTION OR MIX AND MATCH!

M&Ms with Oreos.
Marshmallows with mini marshmallows.
Chocolate buttons with Chocolate bits.

METHOD

VANILLA CUPCAKES

Preheat the oven to 165°C – 330°F and line muffin trays with muffin liners.

Combine the flour, baking powder and salt together in a bowl and set aside. Then cream the butter and brown sugar using an electric mixer fitted with a paddle attachment until pale and fluffy.

Add the vanilla and the eggs, one at a time, beating until well incorporated. Remember to scrape down the sides of the bowl as needed. Add the flour mixture in three batches, alternating it with two additions of buttermilk and milk. Beat until well combined.

Put the batter into the lined muffin tray cups, filling each to two-thirds of way up. Bake for about 25 minutes or until cooked through. When cooked, let them cool down in the tray for 10 minutes, then put them on a wire rack to cool down completely.

NUTELLA ICING

Beat the softened butter together with all the other ingredients with an electric mixer fitted with a paddle attachment for a few minutes. Add more icing sugar or milk to obtain the desired consistency.

DECORATING

Put the Nutella Icing in a piping bag and decorate the vanilla cupcakes with it. Do not put too much icing. Decorate with the marshmallow paws.

