

CUPCAKES



(In Pairs)

Cooking Utensil: Muffin Trays

Preparation Time: 10 Minutes

Cooking Time: 8–10 mins.

Ingredients

225g Unsalted Softened Butter
225g Castor Sugar
225g Self Raising Flour (sifted)
4 T Cocoa (sifted)

4 Eggs
1 t Baking Powder
1 t Vanilla Essence
18 Patty Pans



Method

- Preheat oven to 175°C
- Place patty pans in trays
- Combine all ingredients in a large bowl.
- Using electric beaters, beat for 2-3 minutes or until smooth
- Spoon batter into patty pans to $\frac{3}{4}$ full
- Bake until springs back when touched lightly with finger tip
- Remove from oven and stand for 5 minutes
- After 5 minutes, remove from tins and allow to completely cool on cake rack
- When cold, store in an air tight container or freezer bag.



Dark Ganache

(In Pairs)

Cooking Utensil: 2 Saucepans & 1 bowl

Preparation Time: 5 Minutes

Cooking Time: 10 mins.

Ingredients

$\frac{1}{2}$ C Thickened Cream

200g Dark Chocolate, (chopped coarsely)

Method

- Place chopped chocolate in clean, **dry** glass bowl, over water bath
- In small dry saucepan, heat cream but **don't** boil
- Pour the melted chocolate into the hot cream.
- Stir until smooth then stand at room temperature until a thick pouring consistency
- Pour ganache over cakes and allow to set at room temperature; decorate.