

RED NOSE DAY JAFFA CUPCAKES

BAKING INGREDIENTS

- 75 grams butter, diced
- 75 grams Cadbury chocolate bits
- ½ cup sugar, preferably caster
- ½ cup milk
- ½ cup self raising flour
- ¼ cup plain flour
- 3 tablespoons Cadbury cocoa
- 1 egg, beaten
- Grated rind of one Orange
- 140 gram bag Cadbury Jaffas

METHOD

1. Preheat the oven to 160°C.
Line a 12 cup muffin tray with paper cup cakes.
2. Put the butter, Cadbury chocolate bits, sugar and milk into a small saucepan and stir over a low heat until the sugar has dissolved.
Remove from the heat and cool for 2-3 minutes.
3. Sift together the flours and Cadbury cocoa and stir into the cooled chocolate mixture with the egg and orange rind; mix well.
Divide the mixture evenly among the cup cakes.
4. Bake in the preheated oven for 18-20 minutes or until the cup cakes are firm to touch in the centre. Cool on a cake rack and ice when cold. Decorate with the Cadbury Jaffas to complete Red Nose Day Jaffa Cup Cakes to perfection.

ICING INGREDIENTS

- Cadbury chocolate butter cream
- 100 grams Cadbury chocolate bits
- 50 grams butter
- Juice 1 orange

METHOD

1. Melt the Cadbury chocolate bits, butter and orange juice together in a small saucepan over a low heat or in a microwave on a medium power level.
Stir until smooth. Refrigerate until spreading consistency before using to decorate the cup cakes.

Makes 12 Red Nose Day Jaffa Cup Cakes

Get together with your friends, workmates or coffee groups, put on a red nose for the kids, and enjoy a sumptuous Cadbury Jaffa cupcake for Red Nose Day.