

BAKING
WITH
MOTHER
CHRISTMAS

Festive Recipes

FROM THE
Lapland
ELVEN WORLD

Little Rudi Cupcakes

Approx time: 60-90 minutes (plus setting/cooling time)

Makes: 12 cupcakes

Ingredients

Cupcakes

150 g unsalted butter, room temp
75 g dark soft brown sugar
75g caster sugar
110 g self raising flour
40 g cocoa powder
3 eggs
Pinch of salt

Buttercream

200 g unsalted butter (room temp)
350 g icing sugar
40g cocoa powder
40 ml whole milk

Decoration

24 chocolate pretzels
6 red Glacier cherries cut in half
12 sets of edible eyes
Chocolate sprinkles
Edible gold glitter (optional)

Equipment

Stand mixer or large bowl and electric hand mixer
Spatula
Muffin tray + cases
1 piping bags
Star shaped piping nozzle
Cooling rack



Method

Preheat the oven to 180°C (160°C fan) and line a muffin tray with 12 cupcake cases.

In a stand mixer or large bowl and electric hand mixer, beat together the butter and sugars until light and fluffy. Add the flour, cocoa powder, eggs and salt and beat again until smooth and fully combined. Scoop the cake batter into the muffin cases and bake for 15-20 minutes until a skewer comes out clean. Allow to cool for 5-10 minute before placing on a cooling rack.

To make your buttercream, beat your butter in a large bowl using an electric hand mixer or stand mixer for 2-3 minutes, until it begins to lighten in colour. Add the icing sugar and the cocoa powder and continue to beat before slowly adding the milk, until you have a smooth buttercream. Fill a piping bag fitted with a star piping nozzle with the buttercream.

Cut 2-3 cm off the end of the piping bag. Pipe the buttercream onto each cooled cupcake. Decorate each cupcake with two chocolate pretzels as antlers, a cherry nose, a couple of eyes and some chocolate sprinkles for the fringe. Add a sprinkle of edible glitter for the extra Rudi magic sparkle!