

Ghost Cupcakes

Makes 12

Ingredients

5.3 oz. Butter, Softened

8.8 oz. Caster Sugar

2 eggs, beaten

1 ½ tsp vanilla extract

7.9 oz. Self Raising Flour

1 tsp bicarbonate of soda

½ tsp baking powder

1.75 oz. cocoa powder

5.9 FL oz. soured cream

For the Icing

6.7 oz. Sugar

3 FL oz. golden syrup

3 egg whites

0.7 oz. black fondant icing

Method

1. Line a 12 cup cupcake tin with cupcake cases and pre-heat the oven to 180°C/ 350°F/ gas mark 4.

2. To make the cake mixture, beat together the butter and sugar until light and fluffy. Slowly add the eggs, beating after each addition.



3. Add the soured cream then fold in the flour, baking powder, cocoa and bicarbonate of soda until the mixture is fully combined.

4. Pour the mixture into the cupcake cases and bake in the oven for 12-15 minutes until a cake skewer comes out clean. Once baked, remove the cakes from the oven and place on a wire rack to cool completely.

5. To make the icing, put the sugar, golden syrup and 40ml of water in a saucepan. Heat gently and stir until the sugar has dissolved. Then, bring the syrup to the boil and cook until the syrup reaches 115°C when measured with a thermometer. Once it has reached this temperature, remove from the heat.

6. In a large bowl or stand mixer whisk the egg white until soft peaks form. Then, slowly add the sugar syrup to the mixture. Once all the syrup has been incorporated, mix for about 5-10 minutes until the mixture is white, cool, thick and glossy.

7. Place the icing in a piping bag with either a large plain nozzle or cut the bag at the end. Pipe a swirl on top of each cupcake to form the ghost.

8. Take a small amount of the black fondant and roll into small balls. Then, carefully place on your topping to form the ghost's eyes.