

# Mario toadstool cupcakes

(about 18 cakes)



## What you need:

225g self-raising flour  
225g unsalted butter  
225g caster sugar  
4 eggs  
1 tsp baking powder

### *For icing*

225g sieved icing sugar  
115g unsalted butter  
1 tsp lemon juice  
1 tsp vanilla essence  
Palm oil-free or RSPO palm oil white  
chocolate buttons  
Red food colouring  
Palm oil-free or RSPO palm oil chocolate  
chips

18 cupcake cases  
1 muffin baking tray  
2 mixing bowls  
2 mixing spoons  
Scales & measuring spoon

1 cooling rack



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## What you do now:

Preheat the oven to 175°C (gas mark 4) and put cases into the muffin tin

Mix all the ingredients together & beat until the mixture is pale & smooth  
Put approx 1½ tsp of mixture into each case

Bake for 25 minutes. Allow them cool before putting them on a cooling rack

### *For icing*

Beat together the butter, vanilla essence, icing sugar & lemon juice  
Add as much red food colouring as required

Spoon the icing onto cakes & add three chocolate buttons  
Once the icing has set, remove cases & add two chocolate chip eyes  
(use icing to stick them on)

