

## ORANGUTAN CUPCAKES

### Ingredients

Makes 24 Cupcakes

#### Cake

200g Unsalted butter  
200g Caster Sugar  
1 teaspoon Vanilla Essence  
4 Medium Eggs  
200g Self raising flour

#### Butter Icing

200g Unsalted Butter, softened  
400g Icing Sugar  
2-3 tbsp Milk  
1/2 teaspoon vanilla essence  
3-4 tbsp Cocoa Powder  
Orange food colouring



### Method

1. First set the oven to 180°C/160°C Fan and put 24 cupcake cases in your cupcake tins.
2. Using an electric whisk cream together the butter, sugar and vanilla essence until the mixture is a pale yellow colour
3. Add the eggs one by one with one spoonful of flour each time
4. Add the rest of the flour and carefully fold in the flour until it is all combined
5. Spoon the mixture into the cupcake cases, dividing it equally between all 24 cases
6. Bake the cupcakes for 20-25 minutes until they are golden on top and a skewer comes out clean when inserted
7. After you have removed the cakes from the oven, take them out of the tray onto a cooling rack
8. While the cakes are cooling make the butter icing. Add the butter, icing sugar and vanilla essence into a bowl and whisk together until fully combined.
9. If the mixture is too stiff add a splash of milk until the icing is soft enough to pipe. If you add too much milk and the mixture becomes too soft add extra icing sugar.
10. Put one spoonful of icing into a separate bowl and add 1 tablespoon of cocoa powder to make it a dark brown colour, if the mixture doesn't look dark enough then add more cocoa powder.
11. Put another spoonful of icing into another bowl and add half a tablespoon of cocoa powder so that it becomes a light brown colour.
12. To make the darkest icing, that will be used for the mouth, nostrils and eyes, make a chocolate paste out of a teaspoon of cocoa powder and a splash of water. Once they are combined add a small amount of the icing sugar to make the paste easier to spread.
13. Put a small spoonful of the plain icing into a piping bag or sandwich bag and make a small opening at the tip or use a small round piping nozzle.
14. With the remaining icing add a few drops of the orange food colouring until it becomes a bright orange colour
15. Once the cakes have cooled you can start icing them.

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16. Spread a very thin layer of the dark brown icing over each of the cupcakes.
17. Using the light brown icing spread a small section in a triangle shape at the bottom of each cupcake



18. Spoon the orange icing into a piping bag with a small star shaped nozzle and pipe around the edge of cupcake so that it looks like the hair of an orangutan. If you don't have pipping nozzles, then spread the icing around the edge and then use a fork to make it into grooves so that it looks like hair.
19. Using the plain white icing pipe two small dots above the light brown triangle as the eyes.



20. Finally using the dark brown chocolate paste and a cocktail stick (or something else with a pointed end) draw on the mouth, nostrils and add two dots onto the eyes.
21. Enjoy!

