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CHOCOLATE CUPCAKES

Chocolate Cupcake Day is on 18 October in the USA. Why not make some of these yummy American cakes?!

INGREDIENTS

(for 12 to 18 cakes)

- 175g flour*
- 40g cocoa* powder
- 1 sachet baking* powder
- 250g caster* sugar
- A pinch* of salt
- 100ml sunflower* oil
- 2 large eggs*
- 2 tablespoons* milk
- 125ml boiling* water

FOR THE BUTTERCREAM*:

- 200g butter
- 130g icing* sugar
- 15g cocoa powder
- decorations

METHOD*

- 1** Preheat* the oven to 180°C. Line* a muffin tin* with individual paper* cases.
- 2** Sift* the flour, cocoa powder and baking powder into a large bowl. Add* the caster sugar and a pinch of salt.
- 3** Add the sunflower oil, eggs and milk. Beat* until* smooth. Add the boiling water and beat again.
- 4** Spoon* the mixture into the paper cases.
- 5** Bake* on the middle* shelf of the oven for 20 to 25 minutes.
- 6** Leave* the cakes to cool in the tin.
- 7** **MAKE THE BUTTERCREAM***
Beat* the butter, icing sugar and cocoa powder together until the buttercream is pale and fluffy*. Spread* it over the cakes and add some decorations if you like.

HELP!

add: ajouter
bake: enfourner
baking powder: levure chimique

beat: battre
beat together: battre ensemble
boiling water: eau bouillante
buttercream: glaçage

caster sugar: sucre semoule
cocoa powder: poudre de cacao
egg: œuf
flour: farine
fluffy: aéré

icing sugar: sucre glace
leave to cool: laisser refroidir
line: déposer (les caissettes)
method: préparation

middle shelf: au milieu du four
paper cases: caissettes
pinch of salt: pincée de sel

preheat the oven: préchauffer le four
sift: tamiser
spoon into: répartir, verser à la cuillère
spread over: napper

sunflower oil: huile de tournesol
tablespoon: cuillère à soupe
tin (muffin): moule (à muffins)
until smooth: jusqu'à ce soit lisse