



Marble Cupcakes



makes 6



25 minutes

INGREDIENTS

75g caster sugar

75g softened butter or soft margarine

85g self-raising flour

2 eggs

1 tablespoon cocoa powder

½ teaspoon vanilla essence

8 muffin cake-cases

EQUIPMENT

- Large mixing bowl
- Tablespoon
- Measuring jug
- Measuring spoons
- Fork
- Cake tin/ cake cases
- Plastic spoon

Skills: Creaming method, whisking, combining, baking. Food Science: Aeration – incorporating air into a mixture.

TIMEPLAN

1	Crack the eggs into the jug and beat with the fork. In the mixing bowl, beat together the caster sugar and butter, until soft and fluffy (creaming method).	Wash hands after touching raw egg.
2	Add the egg a little at a time to the sugar and butter, beat to mix. Add the vanilla essence.	Do not add all of the egg at once.
3	Sieve in the flour and fold into the butter/sugar/egg mixture. Spoon a little of the mixture into each muffin-case (do not use it all!)	Sieve the flour to remove physical contamination.
4	Add the cocoa powder to the remaining cake mixture and beat. Spoon the chocolate cake mixture into the cases on top of the vanilla mixture. Swirl with a cocktail stick or spoon.	Wipe up any spills of cake mixture so it does not burn in the oven.
5	Bake for 15-20 minutes until risen and spring back when touched.	Use oven gloves.



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