

Chocolate Cupcakes

60g plain flour

70g caster sugar

40g margarine

½ tbsp. baking powder

1 tsp. cocoa powder

1 tsp. mixed spice

1 egg

60 ml milk

½-1 mashed banana

For the frosting:

25g margarine/butter

75g icing sugar

10g cocoa powder

10ml milk

Method

1. Pre-heat the oven to 180°C.
2. Put the flour, caster sugar, margarine, baking powder, cocoa powder and mixed spice into a bowl and mix together until you get a sandy texture and all the ingredients are combined.
3. Slowly pour in the milk, beating in. Add the egg, beat into the mixture and then stir in the mashed banana.
4. Put the mixture into a measuring jug and pour into your cake cases (6-8).
5. Bake for 15-20 minutes or until lightly golden and firm to touch. Cool on a wire rack.
6. To make the frosting: put the margarine into a bowl and soften with a wooden spoon. Sieve the icing sugar and cocoa powder in and slowly mix together. Add the milk a tablespoon at a time and mix well. Beat to make the frosting light and fluffy.
7. When the cupcakes have cooled, ice with the frosting and then top with small chocolate sweets or grated chocolate.