

CUPCAKES WITH CHOCOLATE HEART

- **PREPARATION** : 15 min
- **COOKING** : 25 min
- **HEATING** : 190° C / Gas 5
- For 12 cupcakes

INGREDIENTS

For the CAKES :

- 280 g self-raising flour
- 175 g sugar (golden)
- 175 g butter (unsalted)
- 150 g natural yogurt or cream
- 3 eggs
- 1 tsp vanilla extract

For the FROSTING :

- 85 g butter (unsalted)
- 200 g icing sugar
- White or black chocolate
- Chocolate buttons or stars
- Almond paste (hearts, etc)



PREPARATION

Put all the cake ingredients into a bowl – begin with the sugar and butter – then mix with a whisk until smooth. Spoon the mix into the cake cases of your tin and bake for 25 min until risen and golden. Don't forget the chocolate hearts. In the meantime, prepare the frosting as following:

Beat the butter, vanilla extract and icing sugar until pale and creamy and completely combined. Then pipe over the top of each cake. Don't forget the decorations : white or black chocolate buttons or stars and almond paste cut in different shapes (hearts, stars, etc). Enjoy! +++