



Serves	12
Prep (min)	20
Cook (min)	20

## CHOCOLATE CUPCAKES!

Have fun baking these simple, tasty treats. Perfect for a birthday party! **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before starting to cook.

### Free from

Dairy  
Egg  
Gluten  
Nuts  
Peanut  
Soya  
Sesame  
Shellfish  
Fish

### Ingredients

1 grown-up

#### The cake

250g gluten free self raising flour  
150g sugar  
2x tsp gluten free baking powder  
30g cocoa powder  
125g dairy free spread  
250ml cold water  
1x tsp vanilla extract

#### The chocolate icing

150g dairy free spread  
300g egg free icing sugar  
30g cocoa powder  
Sugar strands (to decorate)

### Method

1. Take one grown-up and put them in charge. Then preheat your oven to 180°C, gas mark 4.
2. Start by sifting the dry cake ingredients in a large bowl and then mix together.
3. Melt the dairy free spread in a microwave for 30 seconds or melt using a saucepan over a gentle heat. Add the melted spread, water and vanilla extract to the dry ingredients and mix to make a smooth batter (no lumps!). Try not to mix too much, it'll make your cakes chewy.
4. Next count out 12 paper cases and place them in your muffin tin. Then spoon a big dollop of mixture into each paper case and bake for 20 minutes. Whoo! Halfway there!
5. Then take your cakes out of the oven and leave them to cool in the tin for ten minutes before placing them on a wire rack. Allow the cakes to cool completely while you make your icing.
6. In a bowl mix the dairy free spread with the cocoa powder and only half of the icing sugar to form a thick paste. Then add the rest of the icing sugar and whisk until light and fluffy (loosen with one teaspoon of water, if needed).
7. Carefully spoon your icing into a piping bag and have fun piping chocolate swirls on top of each cake. Finish with a sprinkling of sugar strands and enjoy. Yum yum in my tum!

### IMPORTANT INFORMATION

Even though we have made every effort to check all product ingredients are free from listed allergens, please always make sure to double check product labels before consuming. Product ingredients and manufacturing processes change frequently. Therefore Allergy Adventures® cannot be held responsible for any consequences that may arise from any information listed on this page.

© Allergy Adventures Ltd 2014. All rights reserved. [allergyadventures.com](http://allergyadventures.com)



A world of serious fun