



Serves	12
Prep (min)	20
Cook (min)	15

## BURGER CUPCAKES!

Have some fun in the sun with these easy-to-make burger shaped cupcakes! **Remember** to let a grown-up check every packet label for allergens (and traces of allergens) before you start.

### Free from

Dairy  
Egg  
Wheat  
Gluten free  
Nuts  
Peanut  
Soya  
Sesame  
Shellfish  
Fish

### Ingredients

1 grown-up

#### The cake

120g dairy free spread (plus extra for greasing)  
150g sugar  
270g wheat & gluten free self-raising flour  
1 tsp wheat & gluten free baking powder  
250ml dairy free milk  
1 tsp vanilla extract  
15g cocoa powder

#### The 'mustard' buttercream

40g dairy free spread  
150g egg free icing sugar  
1 tsp vanilla extract

#### The 'ketchup' jam

3 tbsp strawberry/raspberry conserve or jam  
+ cookie cutter (5cm approx)

### Method

1. Take one grown-up and put them in charge. Preheat your oven to 180°C, gas mark 4. Line a circular 20cm cake tin with parchment paper and lightly grease. Also grease a 12 hole cake tin (not a muffin tin).
2. In a large bowl beat the dairy free spread and sugar until light and fluffy. Next, sift in the gluten free flour and add the baking powder, dairy free milk and vanilla extract. Mix to make a smooth batter but try not to mix too much, it'll make your cakes chewy.
3. Divide the mixture (60/40) into two bowls and add the cocoa powder to the smaller portion and stir. Spoon the chocolate mixture into the round cake tin and spoon a big dollop of vanilla cake mixture into each of your cake tin holes. Bake both cake mixtures in the oven on the same shelf for 15 minutes, until cupcakes are lightly golden.
4. Leave your bakes to cool completely on a wire rack while you make the 'mustard' and 'ketchup' sauces. **For the 'mustard'** combine the dairy free spread with the vanilla extract and only **half** of the icing sugar to form a thick paste. Add the remaining icing sugar and whisk until light and fluffy.
5. **For the 'ketchup'** spoon the conserve or jam into a bowl and stir briefly with a spoon so it feels like you've actually made it. Done! Serve both 'sauces' in bowls or funky condiment bottles for people to spoon or squirt on their burger cupcakes as they wish!
6. Next, carefully slice your vanilla 'bun' cupcakes in half and cut out six chocolate 'burgers' with a cookie cutter (5cm approx) and also slice them in half to make 12! Finally, assemble your burger cupcakes and serve with your 'sauces' on the side. Now that's what I call fun, fast food!



### 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.

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A world of serious fun