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**Angliss**  
Institute

CELEBRATING  
80 YEARS.

# CUPCAKE & ICING RECIPES

*by Baking & Patisserie Teacher Greg Williams*





# CHOCOLATE MUD CUPCAKES

*Yields approximately 15 to 20 cupcakes*



## **Ingredients:**

### **Group 1:**

250ml hot water  
250g unsalted butter,  
cut into small pieces  
300g dark chocolate  
375g caster sugar  
10ml vanilla essence

### **Group 2:**

3 eggs (approx. 140g)

### **Group 3**

300g plain flour  
40g cocoa powder  
4g baking powder

## **Method:**

1. Pre-heat oven to 190°C (or 180°C if your oven is fan-forced). Prepare your cupcake pan by greasing with butter or inserting cupcake cases.
2. Group 1: Combine ingredients in a saucepan over low heat until melted and warm. Make sure the consistency is smooth with no lumps of butter or chocolate visible.
3. Group 2: Create a hot water bath by filling a large bowl with hot water from the tap. Then in a smaller bowl placed on top of the hot water bath, whisk eggs together. Once the eggs are warm, add to Group 1 mixture and combine.
4. Group 3: In a separate bowl, sift together dry ingredients then add to the above mixture – mix until combined, do not over mix.
5. Spoon mixture into prepared cupcake pan and bake for 20-30 mins or until a skewer inserted into the centre comes out clean.

# VANILLA / CHOCOLATE SPONGE CUPCAKES

*Yields approximately 15 cupcakes*



## ***Vanilla Sponge Cake Ingredients:***

### **Group 1:**

200g caster sugar  
8-9 eggs (approx. 400g)  
4ml vanilla essence

### **Group 2:**

200g plain flour

## ***Chocolate Sponge Cake Ingredients:***

### **Group 1:**

200g caster sugar  
8-9 eggs (approx. 400g)  
4ml vanilla essence

### **Group 2:**

170g plain flour  
30g cocoa Powder

## ***Method:***

1. Pre-heat oven to 200°C (or 190°C if your oven is fan-forced). Prepare your cupcake pan by greasing with butter or inserting cupcake cases.
2. Group 1: Create a hot water bath by filling a large bowl with hot water from the tap. Then in a smaller bowl placed on top of the hot water bath, whisk together Group 1 ingredients until light and fluffy. To determine the right consistency, lift up some batter with a spoon and make a figure 8 on top of the mixture - make sure the figure 8 holds for more than 10 seconds, otherwise continue whisking until it does.
3. Group 2: In a separate bowl, sift dry ingredients twice
4. Fold Group 1 into Group 2 ingredients – do not over mix!
5. Spoon mixture into a prepared cupcake pan and bake for 10-15 mins or until a skewer inserted into the centre comes out clean.

## ***Decorating notes:***

**Butterfly cakes:** Decorate with fresh cream and chocolate motifs.

**Novelty cakes:** Decorate with water icing and confectionery.

**Black Forest cakes:** Decorate with fresh cream, sour cherries and chocolate.

# CUPCAKE ICING RECIPES

## FUDGE ICING

*For approximately 15 to 20 cupcakes*

### **Ingredients:**

1kg pure icing sugar  
250g unsalted butter,  
softened  
Boiled hot water in  
kettle on standby

### **Method:**

1. Rub butter into pure icing sugar using your fingers or a butter knife until a crumbly consistency is obtained.
2. Slowly add boiled hot water, small amounts at a time, while mixing with a spoon until a firm consistency is obtained.
3. When finished, cover fudge icing with cling wrap. Make sure the cling wrap does not touch the icing.

## WATER ICING

*For approximately 15 to 20 cupcakes*

### **Ingredients:**

250g pure icing sugar  
30g unsalted butter,  
softened  
Boiled hot water in  
kettle on standby

### **Method:**

1. Mix butter into pure icing sugar with a spoon until a crumbly consistency is obtained.
2. Slowly add boiled hot water, small amounts at a time, while mixing with a spoon until a easily spreadable consistency is obtained. Make sure it is not too runny or too firm.





# CHOCOLATE GANACHE

*For approximately 15 to 20 cupcakes*

## **Ingredients:**

400g dark or white chocolate

200g fresh cream

## **Method:**

1. Place cream in a saucepan and bring to the boil.
2. Once the cream is boiling, reduce to low heat, add chocolate and stir together for 1 minute only.
3. Remove from heat and continue stirring until all the chocolate is melted.

## **To pipe the ganache:**

Keep stirring the ganache until it thickens. Put mixture into a piping bag and pipe required shape.



# BUTTERCREAM ICING

*For approximately 15 to 20 cupcakes*

## **Ingredients:**

250g pure icing sugar

500g unsalted butter, softened

## **Method:**

1. Mix together butter and pure icing sugar with an electric mixer or wooden spoon until light, white and fluffy.
2. If you use the buttercream icing the following day, then it must be re-mixed before using .

# HOW TO MAKE A PAPER PIPING BAG

