




Whitworths

Giant Pinata Cupcake



 Serves 12  75 mins  60-70 mins

READY...STEADY...BAKE

- ♥ Preheat your oven to 160°C / Fan 140°C / Gas Mark 3 then grease both halves of the giant cupcake tin really well with vegetable oil and a dusting of flour ensuring you reach into all the 'nooks & crannies' (or it may be worth using a cake release spray - available from Lakeside, Amazon etc.). Line the base with greaseproof paper.
- ♥ Cream the butter and caster sugar together until light and fluffy then mix in the eggs one at a time.
- ♥ In a jug mix the milk and vinegar.
- ♥ In a separate bowl mix the two flours, almonds, cocoa and bicarbonate of soda together well then add to the light and fluffy cream mixture. Stir then add in the milk and vinegar mix.
- ♥ Fill the giant cupcake top first, leave about 2cm from the top to allow the cake room to rise, then fill the bottom half of the tin with the rest of the mixture, again allow room for rising.
- ♥ Bake for 60-70 minutes or until a skewer comes out clean. Once cooked allow to cool in the tin for 25 minutes - avoid the temptation to leave it any longer or it may stick and break in the tin.
- ♥ Invert onto a cooling rack then allow to cool completely for 30 minutes.
- ♥ Cut the top and bottom of both layers to make them level so that they fit together better then scoop out the core of the base for filling. Pour the Mix'n'Bake into the base, pressing down a little.
- ♥ For the topping... cream the butter until soft, add the icing sugar slowly until smooth then divide into three.
- ♥ Add the vanilla extract to one third then mix, add the caramel colour to another third then mix, then add the cocoa to the final third mixing well - so you have three different mixes.
- ♥ Fill a piping bag with the three mixes laying them side by side (not on top of each other), with each flavour filling a third of one length of the bag.
- ♥ Starting at the 'bottom of the top' pipe the roses around the cake, working your way up towards the top until covered. Sit back and wait for the smiles!

INGREDIENTS

120g **Whitworths Mix'n'Bake Choc Salted Caramel**
100g **Whitworths Ground Almonds**
100g unsalted butter, melted
410g caster sugar
4 medium eggs, beaten
90g self raising flour
180g plain flour
90g cocoa powder
1½ tsp bicarbonate of soda
300ml milk
3 tbsp white wine vinegar

Butter Icing Topping...

150g butter
300g icing sugar
1 tsp vanilla extract
1 tsp caramel colour liquid
1 tsp cocoa powder

You will also need...

Giant Cupcake Tin

TOP TIP

Do you have trouble getting cakes out of their tin? Try 'cake release' it seems to do the trick!

for more recipes visit www.whitworths.co.uk

Happy Baking!