



Marble cupcakes

by Suzy Pelta

Ingredients for the cupcakes

175g self-raising flour
175g unsalted butter
175g caster sugar
3 eggs
2 tablespoons milk
1 teaspoon vanilla extract
2 tablespoons cocoa

Ingredients for the milk chocolate frosting

100g milk chocolate
100g butter
350g icing sugar
3 tablespoons milk
Sprinkles to decorate

Ingredients for the vanilla frosting

300g icing sugar
80g butter
2 tablespoons milk
1 teaspoon vanilla extract
Sprinkles to decorate

Method for the cupcakes

Preheat your oven to 180°C.

Fill a muffin tray/deep fairy bun tray with muffin/large cupcake paper cases.

Measure your flour, butter, sugar, eggs, milk and vanilla into a bowl and beat them together using an electric mixer, if you have one. If not, you are going to need to use some elbow grease!

Once you have a thick mixture, pour one third into another bowl. Add the cocoa powder to that bowl and mix.

Spoon alternate teaspoons of vanilla and chocolate mixture into your paper cases.

Using a toothpick, carefully swirl the mixture to make the marble effect (do not over-mix it!)

(Carefully) tap the tray on your work surface to ensure that the mixture is smooth and evenly spread in the paper cases.

Put the tray into the oven for approximately 20 minutes. The tops of the cakes should be springy to touch and a light golden colour.

Let the cakes cool for five minutes in the tray, before transferring them to a wire rack or cake plate. Wait until they are completely cool before you ice them.

Method for the milk chocolate frosting

Melt your chocolate in a bowl set over a pan of simmering water.

Beat the butter with 225g of the icing sugar until the mixture resembles soft, thick breadcrumbs.

Pour in the melted chocolate and beat until incorporated.

Add each tablespoon of milk followed by a third of the remaining icing sugar. Beat after each addition of icing sugar.

Keep beating the frosting for five minutes, so that it is light and fluffy and delicious.

Pipe or spread your frosting onto the cupcakes. Decorate with sprinkles.

Method for the vanilla frosting

Sift the icing sugar into a large bowl.

Add in the butter, milk and vanilla extract.

Beat the ingredients together using an electric mixer until the mixture comes together.

Keep beating the frosting for five minutes, so that it is light and fluffy and delicious.

Pipe or spread your frosting onto the cupcakes. Decorate with sprinkles.

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