



# Chocolate Cupcakes

A celebratory cake, complete with icing showcasing gummy worms, chocolate cookie crumbs and the design mastery displays of various organic "leftovers" such as apple cores and banana peels, has always been part of our Compost Awareness Week events.

This was taken to an innovative higher level at an event in the County of Peterborough when the teacher-hosts ordered cupcakes under all the icing to enable easier and less messy access to the celebratory fare.

And now, in celebration of Her Majesty's recent 94<sup>th</sup> birthday, The Royal Pastry Chefs are sharing a chocolate cupcake recipe fit for our Queen and all her COMPOST! advocates.

Perfect for the 25<sup>th</sup> Anniversary of International Compost Awareness Week!

## Ingredients cake sponges - (serves approximately 15)

- 15g vinegar
- 300ml milk
- 50ml vegetable oil
- 60g butter (melted and cool)
- 2 eggs
- 5ml of vanilla essence
- 250g of self-raising flour
- 75g of cocoa powder
- 300g caster sugar
- 10g baking soda
- 100g white chocolate chips
- Cupcake liners (15)

## Ingredients Buttercream Topping:

- 90g of high percentage dark chocolate
- 100g butter
- 125g icing sugar

## Cake sponge method:

1. Preheat the oven to 150° C.
2. Combine the flour, sugar, cocoa powder and bicarbonate of soda into a mixing bowl.
3. Whisk the eggs in a separate jug, with the vanilla essence, melted butter, oil, milk and vinegar.
4. Slowly add the wet mixture into the dry mixture, little by little.

## Directions:

1. Ensure the batter is smooth with no lumps.
2. Finally add the chocolate chips (alternatives could be nuts, dried fruit).
3. Lay the cupcake cases onto a tray.
4. Use a metal spoon and equally divide the mixture into the cases.
5. Bake for around 15-18 minutes, take out of the oven when golden and springy on touch.
6. Leave to cool.

## Buttercream icing method:

1. Cream the sugar and butter together, until light and creamy.
2. Add in the warm melted chocolate.
3. If you have a piping bag to hand, pipe the icing on the top of cakes for decoration (otherwise gently use a teaspoon or small spatula to ice).

Happy birthday to Her Majesty!



Icing fit for a Compost Awareness Week Celebration



Nothing beats the intensity of a Compost Awareness Week celebration involving (cup)cakes!



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