

Chocolate Orange Spider Web Cupcake

SKILL LEVEL

1



TIME

50^m



YOU WILL NEED:

Black Cupcake Cases

Dawn® Scoop & Bake Batter - Double Chocolate

Dawn® Orange Frosting

Dawn® Dark Chocolate Glossy Icing

YIELD: 1 x 2kg tub = 40 Cup Cakes (50g)

METHOD:

To begin, mix around the Dawn® Scoop & Bake batter with a spatula or spoon.

Scoop the batter into the cupcake cases, around 50g in each.

Bake at 160°C for 20-25 minutes, depending on the oven.

Leave to cool before decorating.

Spread the Dawn® Orange Frosting over the top of each cupcake, covering the whole surface. Use a palette knife to smooth out the frosting.

Using a piping bag, pipe the Dawn® Dark Chocolate Glossy Icing over the top of the frosting in a spider web shape.

Then display these seasonal spooky treats and sell!

Tip: Pipe the icing from the edges towards the centre of the cake.