




## CUPCAKES À LA SNUFKIN (makes 6-8 cupcakes)



1 bag of oven-ready chocolate cake batter   
6-8 tbsp bakeable raspberry jam

### Icing:

2 dl whipping cream  
100 g orange-flavoured cream cheese  
2 tbsp icing sugar  
1.5 tsp green food colouring 

### For decorating:

12 Jungle decorative shapes   
Jungle Mix decorative shapes 

**Make the cupcakes:** Pour enough chocolate cake batter into large muffin tins to cover the bottom. Add a spoonful of raspberry jam on top of the batter and then add enough batter to cover the jam completely. Each muffin tin should have just under 1 dl of batter. Bake the cupcakes for 15 minutes at 200°C.

**Let the cupcakes cool. Make the icing:** Whip the cream. Add the food colour and icing sugar to the cream. Mix well. Add orange-flavoured cream cheese and mix. Put the icing into a piping bag and spread onto each cupcake, then decorate. Sprinkle the decorative shapes on top of the icing and put one sugar shape on each cupcake.

