




CUPCAKES Á 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.

