

SUZ'S MINI BOOB CUPCAKES



INGREDIENTS (MAKES 12 CUPCAKES)

- 200g Self Raising Flour
- 200g Stork Margarine
- 200g Caster Sugar
- 1tsp Vanilla Extract
- 4 Medium Eggs
- Ready to roll fondant- variety of colours/shades
- Cooking Chocolate- melted to use an adhesive

DIRECTIONS

Mix together the margarine and caster sugar until light and soft. Add the eggs one at a time beating well until all combined. Add the vanilla extract and then the flour, a little at a time.

Fill your chosen cupcake cases, just over half way, allowing room to rise during cooking.

Cook for approx. 15-18 mins at 180C on the middle shelf of your oven.

Whilst waiting for the cupcakes to cool roll out your icing and cut into circles, using a cutter or a glass rim. You need 2 sizes. One size to cover the cupcake and imitate the breast and one smaller to imitate the areola area. You then simply roll a bit into a small ball to act as the nipple itself!

In order to make them look as realistic as possible we used slightly darker shades of fondant for the areola and nipple area!

Once cut out use melted chocolate to the main fondant piece to the cupcake and just a dab of water to stick the smaller areola disc to the larger fondant disc. The nipple will stick with water too.

