



The World of

# The Snowman™

## THE SNOWMAN™ CUPCAKES



### INGREDIENTS:

- 160g plain flour
- 1tsp baking powder
- 60g cubed butter
- 60ml double cream
- 70g caster sugar
- 2 eggs
- 10ml lemon juice
- 1 pk desiccated coconut
- 1 tub white frosting
- Cupcake toppers



### BASIC RECIPE:

Pour cream into a small baking tray and warm in the oven for 3 minutes. Whisk the butter with the warm cream in a mixing bowl. Add the sugar, followed by the eggs, then the lemon juice, whisking between each addition. Finally, add the flour and the baking powder, whisking continuously. Follow Steps 1-6 to bake and decorate.



Follow steps above for basic cupcake recipe. Divide mixture equally between 6 cases before baking for 30 minutes.



Once cupcakes are baked, leave on a cooling rack until completely cooled – you need cool cupcakes to add icing. Prep your frosting in an icing bag.



Using an icing tip frost your cupcakes. Don't worry too much about finish as they'll be dunked in coconut next!



Fill a small bowl with desiccated coconut. In turn, dip each cupcake turning to cover all frosting.



To craft the scarf, soften some green icing and roll into a 'snake' shape. Wrap around and cross over to hold.



To create The Snowman's head, roll some white fondant icing into a ball or use a marshmallow. Then add his hat, eyes and nose using coloured icing.

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