



## PIG CUPCAKES

Ziggy likes a cupcake every now and then! You can make some yummy cupcakes too, and then decorate them to turn them into cute pigs!



### WHAT YOU'LL NEED CUPCAKES

- ★ 6 tablespoons unsalted butter, at room temp
- ★ 1 cup + 2 tablespoons sugar
- ★ 2 large eggs
- ★ 1 teaspoon vanilla
- ★ 2 cups all-purpose flour
- ★ 2 teaspoons baking powder
- ★ 1/2 teaspoons salt
- ★ 2/3 cup buttermilk

### ICING

- ★ Pink food colouring
- ★ 150g butter
- ★ 300g icing sugar
- ★ 1 tablespoon milk

### DECORATIONS

- ★ 24 milk choc chips
- ★ 24 pink marshmallows



### INSTRUCTIONS

#### CUPCAKES

1. In a bowl, with a mixer on medium speed, beat butter and all the sugar until well blended. Add eggs and vanilla and beat on high speed until well blended. Sift flour, baking powder, and salt into another bowl.
2. With mixer on low speed, beat about a third of the flour mixture into butter mixture, then about a third of the buttermilk. Repeat to beat in remaining flour mixture and buttermilk, alternating in thirds. When all the flour is incorporated, beat mixture on medium speed just until well blended.
3. Fill paper-lined or buttered muffin cups (1/3-cup capacity) about three-fourths full with batter (about 1/4 cup in each).
4. Bake in a 350° oven until tops spring back when lightly touched in the center, 20 to 25 minutes. Cool on racks for 5 minutes; remove from pans. Cool completely.

#### ICING

1. To prepare the icing, beat the butter until smooth add the icing sugar until combined.
2. Tint the icing with the tiniest amount of pink food colouring. Mix well.
3. Spread a layer on each cupcake, making the surface smooth.
4. Place the eyes on the Piggy's using the choc chips. Place one marshmallow for the nose. Using a cotton bud, dip it in the food colouring and make 2 dots on the nose (nostrils). Re-do if it's too pale.
5. Take one marshmallow and cut through the centre. Pinch each end so they are pointy. Using the scissors cut one point off and place as ears on the face.