



**CLONAKILTY**

## **CHOCOLATE SKULL CUPCAKES**



By OneYummyMummy

Chocolate Skull Cupcakes

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Method

### **For the Cupcakes**

- Pre heat the oven to 180c fan
- Line the cupcake tin with cases
- In a large mixing bowl, mix together the melted butter and both sugars
- Add the yogurt (this makes the cupcakes light and fluffy)
- Add the egg and mix well
- Sift in the flour, baking powder and cocoa powder. Give it a good mix
- Spoon the mixture into cases, about halfway, giving room for the mixture to rise
- Make 24 tin foil balls and add two to each cupcake space in the tin, making sure they are outside of the cupcake cases. This will make the skull shape



- Bake for 20 minutes

#### **For the Icing**

- When the cupcakes are cooled, make your icing by sifting the icing sugar into a bowl and adding the water a little at a time until the desired consistency is reached
- Cover the surface of the cupcake with icing
- Cut out eye and mouth decorations from the black fondant and arrange on top of the icing
- Enjoy

#### Ingredients

##### **For the Cupcakes**

- 50g Caster Sugar
- 50g Soft Brown Sugar
- 80g Melted Butter
- 1 large Egg
- 100g Irish Yogurts Clonakilty Greek Style Natural Live Yogurt
- 180g Self Raising Flour
- 1 tbsp Baking Powder
- 15g Cocoa Powder

##### **For the Icing**

- 100g Icing Sugar
- Water
- Black Fondant

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