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TAKE + MAKE

OREO CARROT CUPCAKES

EASY

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WHAT YOU'LL NEED

- 500g 'Roberts Confectionery' Chocolate Mud Cake Mix
- 2 Eggs
- 100ml Vegetable Oil
- 150ml Water
- 200g 'Roberts Confectionery' White Melting Buttons
- 'Roberts Confectionery' Orange Powder Dye
- 1 Punnet Strawberries
- 'Roberts Confectionery' Strawberry Flavour Colour
- Buttercream Icing
- Chopped Oreo Biscuits
- Green Cupcake Papers
- Ice Cream Scoop – 5cm Diameter
- Toothpicks

Makes 12 Cupcakes

INSTRUCTIONS

Step 1. Line cupcake pans with Green cupcake papers. Refer to the back of the cake mix packet for cupcake recipe instructions. Cool cakes completely, store in an airtight container.

Tip: For perfect uniform cupcakes use an ice-cream scoop to measure the cake batter.

Step 2. Melt White Buttons according to the instructions on the back of the packet. Colour melted buttons with Orange Powder Dye. Refer to the instructions on the back of the packet.

Step 3. Line a flat tray with baking paper. Insert a toothpick into the top of each Strawberry. Dip each Strawberry into the orange chocolate. Place onto baking paper to set.

Spoon a small amount of chocolate into a snap lock bag. Cut a small hole in one corner. Drizzle over Strawberries.

Step 4. Flavour buttercream icing with drops of Strawberry Flavour. Ice each cupcake with buttercream icing. Sprinkle with chopped Oreos.

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