

PREP: 30 min + chilling
COOK: 35 min
SERVES: 10

Spaghetti & Meatball Cupcakes

Fool everyone with these spaghetti and meatball cupcakes! They look savoury but taste so sweet!

Ingredients

Cupcakes

1 1/2 cups (225g) plain flour
2 sachets Dr. Oetker Baking Powder
1/2 cup (110g) caster sugar
1 egg, beaten
115g butter, melted
150ml milk
1 tsp Queen Vanilla Bean Paste
100g white chocolate chips

Decorate

100g milk chocolate
50g rice bubbles

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced) and line muffin tin with cupcake cases.

STEP 2

Sift flour and Baking Powder into mixing bowl and stir in sugar. Make a well in the centre. In a jug, mix egg, melted butter, milk and Vanilla Bean Paste together. Pour into the well, add chocolate chips and mix together to make a thick batter.

STEP 3

Divide mixture equally between cupcake cases. Bake for 22-25 minutes until risen and golden. Transfer to wire rack to cool.

Method - Decorate

STEP 1

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Ingredients

Dr. Oetker Designer Icing White
100g strawberry jam
10g white chocolate

Method - Decorate

To decorate, break milk chocolate into pieces and place in heatproof bowl over saucepan of barely simmering water and leave to melt. Remove from water and stir in rice bubbles. Leave until cool enough to hold together, then form 10 balls and place on board lined with baking paper. Chill for 30 minutes until set.

STEP 2

Meanwhile, pipe tops of cupcakes with Designer Icing using writing nozzle to make strings to resemble spaghetti. Put jam in a small bowl and mix with teaspoon to soften – add a little water if necessary. Grate white chocolate using a fine cheese grater.

STEP 3

Place a crispy chocolate ball on top of each cupcake and then spoon over a little jam. Sprinkle with grated white chocolate.

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