## Reindeer Cupcakes from Lucy's Secret Reindeer



You will need an assistant, so make sure you ask an adult to help you! Makes 12.

Before you start, you will need:

### **Equipment:**



Mixing bowl



Wooden spoon



Sieve



12 Cupcake cases



Saucepan



Whisk



Spoon or spatula to spread the icing



12 hole fairy cake tin

## Ingredients:



125g butter, softened



175g caster sugar



2 eggs



200g self-raising flour



100ml milk



100g dark chocolate



2 tbsp cocoa powder

#### For the chocolate icing:



50g dark chocolate



3 tbsp double cream















#### Method:

- 1. Preheat the oven to 170C/325F/Gas 3.
- 2. Set 12 cupcake cases on a baking sheet, equally spaced.
- 3. In a large bowl, mix the butter and sugar together with a wooden spoon, until light and creamy.
- 4. Gradually stir in the eggs and then sift the flour and cocoa into the bowl.
- 5. Break the chocolate up into small pieces, add to the saucepan and stir over a low heat until melted.
- 6. Mix in the milk and melted chocolate to your bowl.
- 7. Divide the mixture evenly into the cupcake cases.
- 8. Put in the oven for 20-25 minutes. When they are ready, take out of the oven and place on a cooling rack.

# When your cakes have cooled, you're ready for the fun part – decorating them!

- 1. For the icing, break the chocolate into small pieces and add to a saucepan with the cream.
- 2. Stir over a low heat until all the chocolate has melted.
- 3. Spread the icing on top of the cupcakes.
- 4. You could use white chocolate drops for the reindeer's eyes, a red smartie or jelly tot for the nose, and chocolate buttons for the ears.

#### Lucy's Secret Reindeer - Anne Booth

This activity is taken from Lucy's Secret Reindeer.

Lucy has a big secret – Santa needs her help... He's left her a little reindeer in the garden shed! But Starlight is poorly and without him guiding the sleigh through the night sky Santa won't be able to deliver any presents. Can Lucy make Starlight better and save Christmas? A heartwarming and magical tale that young readers will love.





