



# Frankenstein Cupcakes

Preparation time: 30minutes

Cooking time: 25 minutes

Makes: 12 Cupcakes

## Ingredients

125ml (1 bottle) Renastep

150g soft butter

150g golden caster sugar

2 Beaten eggs

200g self-raising flour

1/2 tsp vanilla extract

You will need a 12 hole muffin tin

#### To decorate:

100g Ready to roll green Icing 48 mini marshmallows Black coloured icing pen

## Method

## To make the cupcakes:

- 1. Preheat the oven to 180°C / 160°C fan / gas mark 4 and line a 12-hole muffin tin with deep muffin cases.
- 2. Cream the butter with the sugar until pale and fluffy.
- 3. Gradually add in the beaten eggs.
- 4. Add the remaining cake ingredients and Renastep and mix until smooth.
- 5. Spoon the mixture equally into the muffin cases.
- 6. Bake for 20 mins or until golden and a skewer inserted into the centre of a muffin comes out clean.
- 7. Cool for 5 mins in the tin and then transfer the cupcakes to a wire rack to cool completely.

### To decorate:

- 1. Roll the green icing to ½ cm thickness then cut out 12 lots of 4 x 3cm rectangle shapes.
- 2. Place a rectangle shape on top of a muffin.
- 3. Add 2 mini marshmallows to make bolts on the neck.
- 4. Using an a black icing pen mark onto the green icing some eyebrows, nose and a mouth.
- 5. Cut a mini marshmallow in half and place under the eyebrows.
- 6. Using the black icing pen, mark 2 black dots for the eyes on the marshmallows.
- 7. Repeat on each muffin.

# Nutritional Information

Nutrient		per portion (1 cupcake)
Calories	kcal	279
Protein	g	3.3
Sodium	mg/mmol	83 / 3.7
Potassium	mg/mmol	53 / 1.3
Phosphorus	mg/mmol	99 / 3.2

Always check with your dietitian that this recipe is suitable for you.

labels for allergen and other product information.



disease and has been analysed using Nutrimen dietary analysis software. Refer to



Dietitians comments: