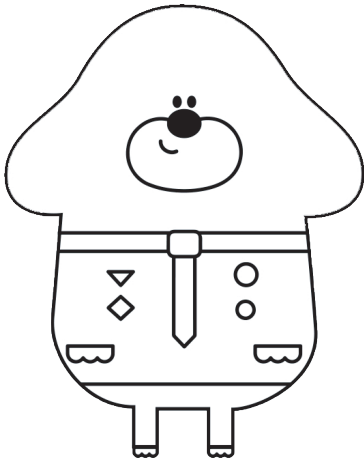


Duggee apple cupcakes

Recipe by April Carter



METHOD (Makes 12)

1. Preheat the oven to 180°C/160°C fan/ gas mark 4 and line a 12-hole muffin tin with cupcake cases.
2. Whisk together the flour, bicarbonate of soda and cinnamon and set aside.
3. In a separate bowl, whisk the butter, sugar and eggs until pale. Mix the flour mixture into the butter mixture and beat until just combined. Fold in the apple.
4. Spoon into the lined muffin tin until each case is two-thirds full and bake for 20-25 minutes, or until a skewer inserted into one of the cakes comes out clean.
5. To make the buttercream, beat the butter, icing sugar and milk until pale and creamy. Spread a small amount onto each of the cooled cakes.
6. To cover the cakes, knead the light blue fondant briefly and roll out onto a work surface dusted with icing sugar. Cut out 12 circles using a 6.5cm cutter and smooth over each cake.
7. To make Duggee's face, knead the chocolate flavour fondant briefly and roll out as before. Cut out shapes for Duggee's head and ears and place onto the cakes, dampening with water to stick if needed. Roll and cut out shapes for Duggee's features in the same way.

Note: the fondant decoration can be made up to a week in advance.

INGREDIENTS

For the cupcakes:

- 175g plain flour
- 2 teaspoons bicarbonate of soda
- 1 teaspoon cinnamon (optional)
- 150g unsalted butter, melted and cooled slightly
- 150g soft light brown sugar
- 2 medium eggs
- 1 apple, coarsely grated

For the buttercream:

- 60g unsalted butter, softened
- 120g icing sugar
- 1 tablespoon milk
- ½ teaspoon vanilla extract

For the Duggee decoration:

- 100g chocolate flavoured fondant
- 100g light blue fondant
- small amount of light brown, black, dark pink and yellow fondant