

Ghost Cupcakes

Ingredients:

1kg	Genoese
144g	Margarine
400g	Water
	5th Avenue® Dark Chocolate Icing
	Rainbow Vanilla Frosting

Method:

- Add Macphie Genoese Mix to a machine bowl fitted with a beater along with the margarine/butter to the powder.
- Beat for 1 minute on 1st speed and then add water and mix for 1minute.
- Scrape down and continue mixing for a further 4 minutes on 2nd speed.
- Reduce to 1st speed and mix for a final 1minute.
- Deposit into cupcake cases.
- Bake at 180oC for 30 minutes.
- Using Rainbow Vanilla Frosting, pipe a large swirl on top of the cupcake.
- Use 5th Avenue® Dark Chocolate icing to create eyes and a nose.

