

Melted Snowman Cupcakes



Makes 12 Prep 25 mins Cook 20 mins + chilling Challenge

Ingredients

200g caster sugar
200ml vegetable oil
2 eggs medium
½ tsp vanilla extract
200g plain flour
20g cocoa powder
½ heaped tsp bicarbonate of soda
150g natural yogurt

Marshmallow Icing
150g white marshmallows
90ml milk
250g full-fat soft cheese
½ tsp vanilla extract
75ml double cream, whipped

Snowman decorations
12 white marshmallows,
medium black icing pen
12 candied peel pieces
M&M's of different colours
12 Matchmakers, halved

1. To make the icing, melt the marshmallows in the milk over a very low heat. Stir to stop them from sticking – be careful not to burn the mix. Spoon into a bowl and cool completely. Meanwhile, whip the cheese with the vanilla until smooth. When the marshmallow mix is cool, fold together, then fold in the whipped double cream and chill for at least an hour.
2. Heat the oven to 180C/fan 160C/gas 4 and line a 12-hole muffin tin with cupcake cases. Beat together the sugar and oil, then beat in the eggs one at a time, adding the vanilla with the second egg.
3. Mix the flour, cocoa and bicarb, then add half to the oil mixture. Beat in well before adding the yogurt. Add the remaining dry ingredients. Divide between the cases and bake for 20 mins. Leave to cool in the tin for a couple of mins, then transfer to a rack to cool completely.
4. Put the marshmallow icing into a piping bag, snip off the end, and pipe without a nozzle straight onto the top of the cupcakes to make the snowmen's bodies.
5. Draw a face on each marshmallow with black icing, stick in a bit of peel for the noses then pop on top of the icing. Add M&M's for buttons and halved Matchmakers for the arms.