

## Marshmallow Centre Cupcakes

### Ingredients:

#### For the Cupcakes:

- 110g Rama Perfect Bake margarine
- 1 cup (200g) caster sugar
- 2 large eggs
- 1 tbsp vanilla essence
- 1 ½ cups (210g) cake flour
- 2 tsp baking powder
- ½ cup (125ml) milk
- 6 pink marshmallows

#### For the Icing:

- 220g cream cheese, softened
- 65g Rama Perfect Bake margarine, softened
- 150g white chocolate broken into pieces, melted
- 1 tsp vanilla essence
- 2 cups icing sugar
- A drop of blue food colouring

#### For the Topping:

- 1 bar of milk chocolate
- 24 brightly coloured mini eggs
- 24 mini cupcake liners – white

### Method:

#### For the Cupcakes:

1. Preheat the oven to 180°C and line a 24-hole mini cupcake tin with mini cupcake liners.
2. Place the Rama margarine and sugar into a large bowl and beat until light and fluffy, about 2 mins on med-high speed with a hand-held mixer.
3. Add in the eggs and vanilla essence, scraping sides as necessary and mix until well
4. combined, smooth and light, around 1 min on med-high speed.
5. Add in the flour, baking powder and milk and mix until well incorporated and smooth.
6. Fill the cupcake liners so that they are filled halfway.
7. Cut each marshmallow into 4 and place a quarter of the pink marshmallow into the center of each cupcake.
8. Add a little more mixture to cover the marshmallow so that the liners are about ¾ full.
9. Place in the oven for 10-15 minutes until risen, golden.
10. Remove from the tin as soon as possible and transfer to a wire rack to cool completely.

#### For the Frosting:

1. Melt white chocolate in a bowl over hot water.
2. Beat cream cheese and margarine in large bowl with a hand-held mixer on medium
3. speed until well blended. Add melted chocolate, vanilla & food colouring; mix well.

4. Add sugar gradually, beating until light and fluffy after each addition.
5. Spoon the frosting into a piping bag & pipe over each cupcake.

For the Topping:

1. Using a knife, shave the chocolate to create long chocolate curls.
2. Sprinkle over the freshly piped icing and then top with brightly coloured eggs.
3. Serve mini cupcakes in egg cartons & ENJOY!