

# Christmas Tree Cupcakes



Get the whole family baking with our delightful Christmas Tree Cupcakes. With an orange-flavoured cupcake base topped with white chocolate icing, you'll be feeling the Christmas spirit.

*Recipe supplied by White Wings.*

## **Ingredients**

### Cupcakes

125 g butter, diced and softened

$\frac{3}{4}$  cup CSR Caster Sugar

2 extra large eggs

1 tsp finely grated orange rind

1  $\frac{1}{2}$  cups White Wings Self-Raising Flour

$\frac{1}{2}$  cup White Wings Plain Flour

$\frac{1}{4}$  cup orange juice

$\frac{1}{3}$  cup Sunbeam Currants

### Icing

150 g unsalted butter

250 g CSR All Natural Buttercream Icing Mix Vanilla

Green food colour

3 tbsp milk (optional)

Cachous, to decorate

## **Method:**

1. Pre-heat oven to 160°C fan-forced. Line 12, ½ cup capacity muffin pans with paper cases.
2. Place butter and caster sugar into the bowl of an electric mixer, beating until pale and creamy. Add eggs one at a time, mixing well between each addition. Mix in orange rind.
3. Fold in flours alternately with the juice until all combined and mixture is smooth. Fold in currants. Spoon mixture between patty cases and bake for 20 mins until just golden and top springs back when pressed. Remove to a cooling rack to cool completely.
4. For the icing: Beat the butter in a bowl until soft, then gradually beat in the buttercream icing mix. Fold in the melted chocolate and green food colour until completely incorporated (add a few drops of milk if the mixture is a little stiff).