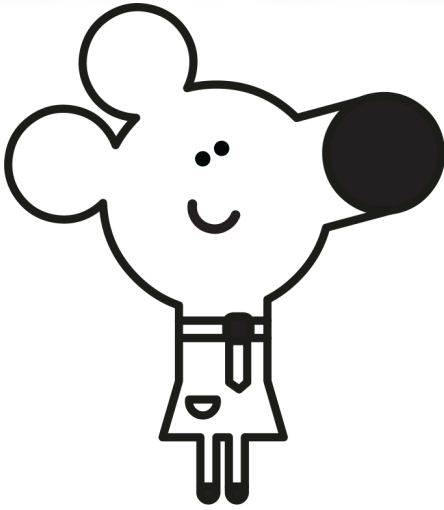


HEY DUGGEE RECIPES

Norrie chocolate topped blueberry 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 and baking powder and set aside.
3. In a separate bowl, beat the butter and sugar until pale and fluffy. Add the eggs one at a time. Add half of the flour mixture to the butter mixture and beat until just combined. Add the vanilla and milk, continuing to beat, and then add the remaining flour mixture, beating until just combined. Gently fold in the blueberries.
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 Norrie decoration, knead the chocolate fondant briefly and shape into 12 balls. Press two chocolate buttons into each ball to create ears. Attach a blueberry for each nose with another small ball of chocolate flavoured fondant. Roll small balls of black fondant for Norrie's eyes and thin sausage shapes to create Norrie's smile.
6. To make the buttercream, beat the butter, icing sugar and milk until pale and creamy. Gradually add the pink colouring and transfer to a piping bag fitted with a star nozzle.
7. Ice the cooled cupcakes by starting to pipe from the centre of each cake and spiral outwards. Top with the fondant Norries.

Note: the fondant decoration can be made up to a week in advance, but remember to add the blueberries just before serving.

INGREDIENTS

For the cupcakes:

- 170g unsalted butter, softened
- 225g caster sugar
- 3 medium eggs
- 250g plain flour
- 2 teaspoons baking powder
- 4 tablespoons milk
- 1 teaspoon vanilla
- 150g blueberries

For the buttercream:

- 125g unsalted butter, softened
- 250g icing sugar
- 1 tablespoon milk
- ½ teaspoon vanilla extract
- pink paste or gel food colouring

For the Norrie decoration:

- 100g chocolate flavoured fondant
- 24 chocolate buttons
- 12 blueberries
- small amount of black fondant