





TREACLY GHOST CUPCAKES

Preparation time: 20 minutes

Cooking time: 35 minutes

Serves: 4

100g softened unsalted butter

265g caster sugar

1/3 cup treacle

1 egg

1 egg yolk

1 tsp natural vanilla extract

200g self-raising flour

2 Tbsp cocoa powder

1/4 cup milk

3 egg whites

1/2 tsp cream of tartar

small and medium choc chips, to
garnish

1 Preheat oven to 180°C. Combine the butter and 115g caster sugar in the bowl of an electric mixer and beat with the paddle attachment on high speed for 3 minutes, until light.

2 Beat in the treacle, egg, yolk and vanilla, then sift in the flour and cocoa and fold to combine, adding the milk in several batches. Spoon into 12 lined 1/2 cup muffin moulds and bake for 18-22 minutes, until firm to touch. Set aside to cool on a wire rack.

3 Place the egg whites and cream to tartar in the bowl of an electric mixer and beat with the whisk attachment on medium speed for 3 minutes, until foamy. Cook the remaining sugar and glucose syrup in a small saucepan over a high heat until 119°C. Pour into the egg whites while beating one medium speed and beat until cool.

4 Pipe the meringue in tall cones onto the cupcakes, then arrange the choc chips to form eyes and an open mouth.