

Brain Cupcakes

Ingredients

Cupcakes (made as per the recipes below with Loprofin Low Protein Mix/Fate All Purpose Mix/Juvela Low Protein Mix/Loprofin Low Protein Chocolate or Lemon Mix)

Light Orange Butter Icing (see recipe below)

Food Colouring (Orange, Pink and Green)

Method

1. Make a batch of cupcakes-see recipes below.
2. Make butter icing using the recipe below.
3. Spread a coat of the light orange icing on a dozen cupcakes-use a piping bag fitted with a round tip to top them with fat zigzags. It works best to first pipe two zigzags down the middle and then fill in the sides.



To Make the Buns

Using Loprofin Low Protein Mix

Ingredients

100g soft margarine

100g caster sugar

200g of Loprofin Mix

2 teaspoons of Loprofin or PK Foods Egg Replacer

2 teaspoons of baking powder

150ml of Low protein milk e.g. Loprofin Milk or Prozero Milk

Oven temperature: 190°C/375°F/Gas Mark 5

Method

1. Place the margarine and sugar in a large bowl. Beat well until light in texture and creamy coloured.
2. Combine the Loprofin Mix, Egg Replacer and baking powder. Beat into the creamed mixture, alternating with the low protein milk (one minute if using an electric mixer, 2-3 minutes with a wooden spoon), until a soft smooth batter is achieved.
3. Divide the mixture between 18 cake cases in bun tin.
4. Bake the buns in the preheated oven for 20-25 minutes until well risen and firm to touch.
5. Cool on a wire rack.

Using Fate Cake Mix

Ingredients

250g packet of Fate Low Protein Cake Mix or Chocolate Flavour Cake Mix

65g soft margarine

125ml of warm water

A few drops of vanilla essence

Oven: 190°C/375°F/Gas Mark 5

Method

1. Place the Fate Low Protein Cake Mix into a mixing bowl.
2. Add the margarine, warm water and vanilla essence.
3. Mix for 1 minute with a wire whisk.
4. Leave to stand for 1 minute, and then stir before dividing the mixture into 12 paper cases set in a tin.
5. Bake for about 20 minutes until risen and browned.
6. Remove from the tin and place on a wire rack to cool.

Using Juvela Low Protein Mix

Ingredients

1 pack of Juvela Low Protein Mix

100g soft margarine

100g caster sugar

2 teaspoons baking powder

150ml cold water

2 teaspoons of vanilla essence (optional)

Oven: 190°C/375°F/Gas Mark 5.

Method

1. Cream together the margarine and sugar in a large bowl.
2. Add the Juvela Mix along with the baking powder and the water and beat well until smooth and creamy.
3. Divide the batter between 8-10 cupcake cases.
4. Bake in the preheated oven for 12-15 minutes.

Using Loprofin Lemon or Chocolate Cake Mix

Ingredients

1 Loprofin Lemon or Chocolate Cake Mix sachet

120ml of sunflower oil

220ml of sparkling water

Oven temperature: 180°C/350°F/Gas Mark 4

Method

1. Pour the contents of the sachet into a mixing bowl and add 120ml of sunflower oil, and mix with a spoon.
2. Add 220ml sparkling water and again mix well with a spoon.
3. Spoon the mixture into muffin cases and leave to stand for 15 minutes.
4. Bake in an oven for 45-55 minutes.

To Make the Butter Icing

Ingredients

150g softened butter

250g icing sugar

1 teaspoon of vanilla essence

2 teaspoons of hot water

Method

1. Place the softened butter in a mixing bowl and sieve the icing sugar over the top.
2. Add the vanilla essence and cream all the ingredients together with a wooden spoon or electric beater until well blended.
3. Once well combined, add the water and a drop of yellow and pink food colouring, and just a touch of green, into the butter icing.
4. Beat until smooth and creamy.
5. Pipe or spread on top of the buns as described above.

*The above recipes were modified on ideas from the following website:
<http://familyfun.go.com/halloween/>*