

Christmas Cupcakes

Christmas does not always have to be famous for turkeys, it could also be known for your Christmas decorated cupcakes.

24 cupcakes



Easy

up to 15 Min.



Ingredients:

For Cupcakes:

1 box Dr. Oetker Nona Cupcakes
Vanilla
120 ml Vegetable Oil
120 ml Water
3 Eggs (Large)
Paper Cups
200 g Whipping Cream
Desiccated Coconut

For Christmas Santa Claus Decoration:

Strawberry
Black Sesame Seeds

For Christmas Tree Decoration:

Dr. Oetker Nona Apple Green Colour
Dr. Oetker Nona Hundreds & Thousands
Star Sugar
Ice Cream Cones

- 1 For Cupcakes:**
Preheat oven to 180°C. Place paper cups in muffin moulds.
- 2** Place Dr. Oetker Nona Cupcakes Vanilla, oil, water and eggs in a mixing bowl. Mix at high speed for 1 minute or until batter is light and fluffy.
- 3** Divide the batter evenly between the paper cups (each about 2/3 full).
- 4** Bake at 180°C for 15 - 20 minutes. Set aside to cool.
- 5** Pipe whipped cream over the cupcakes and sprinkle with desiccated coconut.
- 6 For Christmas Santa Claus Decoration:**
Cut the tip of strawberry off (about 1cm) to make the Santa hat.
- 7** Place the hulled-side strawberry on top of the cupcake.



- 8 Pipe the whipped cream on top of the strawberry to create the face and top with "Santa hat".
- 9 Create pompom at the tip of the "hat" and on the "jacket".
- 10 Create eyes for Santa with black sesame seeds.
- 11 **For Christmas Tree Decoration:**
Add apple green colour to the remaining whipped cream, mix until combined.
- 12 Spread a thin layer of whipped cream over the ice cream cone. Pipe the star-shaped dollops onto the surface of the cone start from bottom to the top.
- 13 Sprinkle with Dr. Oetker Nona Hundreds & Thousands and top with Dr. Oetker Nona Star Sugar.

