

WORLD OF
FLAVOUR



WEDNESDAY
22ND SEPTEMBER

CUPCAKE DAY!

RECIPE BOOKLET



CUPCAKE DAY!

Dust off your baking bowls, whip out your whisks and get ready to bake a difference - it's time to turn up the heat for cupcake day.

Whether it's their beautiful frosting, their petite size, or their ability to light up a smile, cupcakes really do have ultimate treat appeal. Every generation loves them and even the grumpiest can't help but help themselves to these tasty pieces of art!

Cupcakes come in many varieties and sizes but there are a few factors that are always the same. Cupcakes are generally baked in muffin pans that are lined with baking paper. They are small in size and are usually frosted and decorated. The best thing about cupcakes is that you can be as basic or as unique as you want with them. Almost any type of cake or brownie can be made into a cupcake with some tweaks of the recipe and a little ingenuity.

We have put together this fabulous book of recipes to entice in as many sales as we can. They are great to bake and even better to eat.....Have fun, bake your best and be sure to share your pictures of your cupcake day!

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CARROT CUPCAKES

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 300g carrots, grated
- 100g caster sugar
- 80g butter, unsalted
- 80g golden syrup
- 2 eggs, free range
- 150g self-raising flour
- ½tsp. bicarbonate of soda
- 1tsp. ground cinnamon
- ½tsp. lo salt
- 50g unsalted butter
- 110g soft cheese, full fat
- 225g icing sugar
- 1tsp. vanilla extract
- 25g coconut, desiccated

METHOD



1. Preheat the oven to 180°C.
2. Line a 12 tin cupcake tray with 10 cupcake cases.
3. Combine the butter, sugar and golden syrup in a large saucepan and melt together over a medium heat, stirring to combine. Remove from the heat, then stir in the self-raising flour, salt, bicarbonate of soda, ground cinnamon, grated carrot and eggs. Mix well until you have a smooth batter.
4. Spoon into the cupcake cases and bake for approx. 20 minutes until risen and golden. Remove when ready and allow to cool on a wire rack.
5. Meanwhile, prepare the icing by beating the butter, cream cheese, icing sugar and vanilla extract together in a large mixing bowl. Once the cupcakes are cool, pipe the icing on top in a swirl. Sprinkle the desiccated coconut on top and serve on a cake stand.



RED VELVET CUPCAKES

SERVES



Twenty

ALLERGENS



Wheat, Barley,
Milk, Egg, Gluten

INGREDIENTS



- 120g stork
- 300g caster sugar
- 2 eggs, free range
- 250ml buttermilk
- 20ml red food colouring
- ½tsp. vanilla extract
- ½tsp. bicarbonate of soda
- 10ml malt vinegar
- 250g plain flour
- 50g cocoa powder
- ½tsp. lo salt

METHOD



1. Preheat oven to 180°C. Grease two 12 cup muffin tins or line with 20 paper cases.
2. In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the eggs, buttermilk, red food colouring and vanilla. Stir in the bicarb and vinegar. Combine the flour, cocoa powder and salt; stir into the mixture just until blended. Spoon the mixture into the paper cases, dividing evenly.
3. Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the tin set over a wire rack. When cool, arrange the cupcakes on a serving platter and ice with desired frosting.



BLUEBERRY & LEMON CUPCAKES

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 200g stork
- 250g icing sugar
- 50g plain flour
- 170g semolina
- 6 eggs, free range
- 2 lemons
- 200g blueberries

METHOD



1. Preheat the oven to fan 180°C. Generously grease a muffin tray. Melt the stork and set aside to cool.
2. Sift the icing sugar and flour into a bowl. Add the semolina and mix everything together.
3. Whisk the egg whites in another bowl until they form a light, floppy foam. Make a well in the centre of the dry ingredients, tip in the egg whites and lemon rind, then lightly stir in the stork to form a soft batter.
4. Divide the batter among the tins, a large serving spoon is perfect for this job. Sprinkle a handful of blueberries over each cake and bake for approx. 15 minutes, until just firm to the touch and golden brown.
5. Remove from the oven and cool in the tins for 5 minutes, then turn out and cool on a wire rack.
6. To serve, dust lightly with icing sugar.



PINEAPPLE CUPCAKES

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 115g stork
- 115g caster sugar
- 115g self-raising flour
- 2 eggs, free range
- 10ml milk, semi skimmed
- 150g pineapple, pieces in juice
- ½tsp. vanilla essence
- 10g cornflour
- ½tsp. honey
- 1 lemon
- 35g icing sugar

METHOD



1. Preheat the oven to 180°C and line a cupcake tray with cases.
2. Drain the pineapple chunks and chop them into small pieces.
3. Cream the stork and sugar; beat in eggs, milk and vanilla with a little flour. Mix in the rest of the flour until just combined.
4. Line the cupcake cases with some pineapple chunks and keep aside about 1tbsp. of the pineapple for decoration.
5. Spoon the batter on top of the pineapple and bake for approx. 20 minutes.
6. To make the icing. Mix the icing sugar with lemon juice and drizzle over the top of the cupcakes.



SKINNY LEMON CUPCAKES

SERVES



Twelve

ALLERGENS



Wheat, Sulphur Dioxide,
Milk, Egg, Gluten

INGREDIENTS



- 200g self-raising flour
- ¼tsp bicarbonate of soda
- 75g golden caster sugar
- 1 lemons
- 2 eggs, free range
- 150ml natural yoghurt
- 20ml milk, semi-skimmed
- 20ml sunflower oil
- 100g icing sugar
- 15ml lemon juice

METHOD



1. Preheat the oven to 180°C. Line a 12-hole deep muffin tin with some non-stick paper cases or folded squares of baking parchment.
2. Sift the flour and bicarbonate of soda into a large bowl and stir in the sugar and lemon zest. Make a well in the centre. Beat the eggs with a large whisk until smooth, then beat in the yoghurt, milk and oil until well combined. Stir into the flour mixture with a large metal spoon until very lightly mixed.
3. Divide the batter between the paper cases. Bake in the centre of the oven for approx. 16 minutes until the cupcakes are well risen and golden brown.
4. Transfer them to a wire rack and leave to cool.
5. To make the lemon icing, mix the icing sugar and lemon juice in a small bowl until smooth and runny. Using a spoon, drizzle the icing over the cupcakes and leave to set for at least 30 minutes before serving.



VEGAN CHOCOLATE ORANGE CUPCAKES

SERVES



Ten

ALLERGENS



Wheat, Soya,
Gluten

INGREDIENTS



- 150g plain flour
- 140g caster sugar
- 50g cocoa powder
- $\frac{3}{4}$ tsp bicarbonate of soda
- $\frac{1}{2}$ tsp baking powder
- 1 orange, zest
- 230ml soya milk
- 1tsp white wine vinegar
- 100ml sunflower oil
- 20g vegan chocolate, melted
- Cocoa, for dusting

METHOD



1. Preheat the oven to 160°C. Line a 12-hole muffin tin with 10 paper cases.
2. Sift the flour, sugar, cocoa powder, bicarbonate of soda and baking powder into a bowl. Stir in the orange zest.
3. Whisk together the milk, vinegar and sunflower oil.
4. Pour the wet ingredients into the dry and mix together well. Divide between the 10 paper cases. Bake for approx. 17 minutes, until risen and springy to the touch.
5. Remove from the tin and allow to cool on a rack.
6. Decorate with swirls of melted chocolate, bits of orange rind and a sprinkling of cocoa.



CHOCOLATE FUDGE CUPCAKES

SERVES



Twelve

ALLERGENS



Wheat, Soya,
Milk, Egg, Gluten

INGREDIENTS



- 125g dark chocolate
- 125g stork
- 1½tsp. instant coffee
- 90ml boiling water
- 120g plain flour
- 30g cocoa powder
- 1½tsp. baking powder
- 100g golden caster sugar
- 150g light brown sugar
- 2 eggs, free range
- 95ml sour cream
- 1tsp. vanilla essence

For the icing:

- 360g dark chocolate
- 450g buttery spread
- 450g icing sugar

METHOD



1. Preheat the oven to 150°C. Set out 12 cupcake cases in cupcake trays.
2. Melt together the chocolate and stork in a medium pan. Separately, mix the instant coffee with the boiling water and then stir into the chocolate mixture until smooth.
3. In a large bowl, sift together the flour, cocoa powder, baking powder and sugar. Give it a quick mix to combine. In a separate bowl, whisk together the eggs, sour cream and vanilla extract.
4. Mix together the wet ingredients, then fold into the dry ingredients.
5. Fill each case two thirds full and bake for approx. 25 minutes, until firm to the touch and a skewer poked in the middle comes out clean.
6. Cool in the tray for five minutes before transferring to a wire rack.
7. In a small pan melt the chocolate set aside to cool slightly.
8. Using an electric mixer, beat the buttery spread with the icing sugar until pale and creamy, approx. 4 minutes.
9. Fold the chocolate into the mixture, and use to ice the cooled cupcakes.



SUGAR FREE LEMON CUPCAKES

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 240g self-raising flour
- 30g poppy seeds
- 2 lemons, zest
- 165g stork
- 2 ½ tbsp. honey
- 100g Greek yoghurt
- 2 eggs, free range
- 75g cream cheese, full fat
- 2tbsp. maple syrup
- 1 lemon, zest

METHOD



1. Preheat the oven to 160°C. Line a 12-hole muffin tin with 10 paper cases.
2. Sift the flour into a bowl and stir in 20g of the poppy seeds and the lemon zest.
3. Melt together the stork and honey then leave to cool for a few minutes.
4. Whisk together the yogurt and eggs, then add the stork and honey mixture. Pour the wet ingredients into the dry and mix well.
5. Divide between the 10 paper cases and bake for approx. 20 minutes, until risen and lightly golden. Remove from the tin and allow to cool on a rack.
6. To decorate, mix the remaining poppy seeds with the cream cheese and place a dollop on top of each cupcake.
7. Drizzle with maple syrup and sprinkle over the lemon zest.



CLASSIC VANILLA & WHITE CHOCOLATE CUPCAKES

SERVES



Twelve

ALLERGENS



Wheat, Soya,
Milk, Egg, Gluten

INGREDIENTS



- 110g stork
- 110g caster sugar
- 2 eggs, free-range, beaten
- 1tsp. vanilla extract
- 110g self-raising flour
- 2tbsp. milk, semi skimmed

For the topping:

- 200g white chocolate
- 300g buttery spread
- 300g icing sugar, sifted
- 1-2 tbsp. milk, semi skimmed
- 1tsp. blue food colouring

METHOD



1. Preheat the oven to 160°C. Line a 12-hole muffin tin with paper cases.
2. Cream together the stork and sugar in a bowl until pale. Beat in the eggs a little at a time. Beat in the vanilla extract.
3. Fold in the flour, adding a little milk to give a dropping consistency. Spoon the mixture into the paper cases.
4. Bake for approx. 15 minutes, until golden. Remove from the oven and set aside in the tray for 5 minutes, then remove and cool on a cooling rack.
5. To make the white chocolate butter icing, melt the white chocolate then leave to cool slightly.
6. Beat together the buttery spread and icing sugar, adding a little milk to loosen. Stir in the cooled white chocolate.
7. Divide the mixture in half and add blue colouring to one half. Spoon the two mixtures into separate small icing bags then place both of these into a larger icing bag with a star nozzle and pipe the cupcakes with both colours.



EGGLESS ORANGE CUPCAKES

SERVES



Twelve

ALLERGENS



Wheat, Sulphur Dioxide,
Soya, Sesame, Milk,
Lupin, Gluten

INGREDIENTS



- 100g self-raising flour
- 40g caster sugar
- ½ tsp baking powder
- 1 orange, zest
- 100ml milk, semi-skimmed
- 2tbsp. sunflower oil
- ½tsp. lemon juice

For the icing:

- ½ orange, juiced
- 75g icing sugar, sifted
- 1tbsp. mixed peel, chopped

METHOD



1. Preheat the oven to 160°C. Line a cup cake tin with 12 paper cake cases.
2. In a mixing bowl, mix together the flour, sugar, baking powder and orange zest.
3. In a jug mix together the milk, oil and lemon juice.
4. Pour the wet ingredients into the dry ingredients and mix well.
5. Spoon into the paper cake cases and bake for approx. 25 minutes, until lightly golden.
6. Remove from the tin and allow to cool on a rack.
7. Meanwhile, mix together the orange juice, icing sugar and mixed peel.
8. When the cakes are cool, spoon the icing over the top and leave to set.



FLOURLESS COFFEE CUPCAKES

SERVES



Twelve

ALLERGENS



Soya, Milk,
Egg

INGREDIENTS



- 100g dark chocolate
- 85g stork
- 1tbsp. strong espresso coffee
- 2 eggs, free range
- 35g caster sugar
- 100g polenta

For the icing:

- 150g buttery spread
- 150g icing sugar
- 2tsp strong espresso
- 50g dark chocolate, melted

METHOD



1. Preheat the oven to 170°C. Line a cup cake tin with 12 paper cake cases.
2. Place the chocolate, stork and espresso in a bowl and melt over a pan of simmering water. Leave to cool for 5 minutes.
3. Whisk together the eggs and caster sugar until light and fluffy.
4. Fold the polenta and the chocolate mixture into the eggs and sugar, until well combined.
5. Spoon the mixture into the paper cake cases and bake for approx. 16 minutes, until springy to the touch. Remove from the tin and allow to cool on a cooling rack.
6. To make the icing, beat the buttery spread until pale and then gradually beat in the icing sugar followed by the espresso and melted chocolate. Pipe over each cupcake, to serve.



SALTED CARAMEL BROWNIE CUPCAKES

SERVES



Twelve

ALLERGENS



Wheat, Soya,
Milk, Egg, Gluten

INGREDIENTS



- 200g dark chocolate, roughly chopped
- 200g stork
- 3 eggs, free range
- 250g caster sugar
- ½tbsp. vanilla extract
- 110g plain flour
- ½tsp. baking powder

For the buttercream :

- 200g buttery spread
- 400g golden icing sugar

To decorate:

- 1tsp. sea salt, flakes
- 3tbsp. salted caramel sauce, warmed

METHOD



1. Preheat the oven to 160°C and line a 12-hole muffin tray with cases.
2. Melt the chocolate and stork in a bowl over a saucepan of barely simmering water, or gently melt in the microwave, and stir until smooth. Remove from the heat and set aside to cool.
3. In a large bowl beat the eggs, caster sugar and vanilla extract. In a separate bowl sift the flour, baking powder and ½ teaspoon salt. Pour the cooled chocolate into the egg mixture and then fold that into the flour mix. Spoon into the cases and bake for approx. 25 minutes until set but a little gooey inside. Leave to cool in the tray for 5 minutes before transferring to a wire rack to cool.
4. Using an electric hand whisk or mixer, cream the buttery spread and icing sugar together until light and fluffy. Spoon into a piping bag fitted with a large star nozzle and pipe large swirls of icing onto each cooled cupcake.
5. Scatter with a few sea salt flakes and a drizzle of caramel sauce, to serve.



STICKY HONEY CUPCAKES

SERVES



Twelve

ALLERGENS



Wheat, Sulphur Dioxide,
Milk, Egg, Gluten

INGREDIENTS



- 125g stork
- 75g soft light brown sugar
- 140g honey
- 2 eggs, free range, beaten
- 225g self-raising flour
- 1tbsp. lemon juice
- 1tsp ground ginger

For the honey glaze:

- 100g buttery spread
- 70g honey
- 125g icing sugar

METHOD



1. Use 10g stork to line a 12 hole muffin tin with cases. Heat the oven to 160°C.
2. Beat the stork and sugar together for 2 minutes, until light. Add the honey and beat for a couple more minutes.
3. Beat in the eggs, one by one, then fold in the flour and ginger, finishing with the lemon juice. Divide between the lined moulds and bake for 20 minutes, until risen, golden and springy. Cool on wire racks for 15 minutes.
4. To make the glaze, melt the buttery spread in a small pan, remove from the heat and stir in the honey and icing sugar using a balloon whisk.
5. Dip the tops of the honey cakes into the warm glaze or drizzle over thickly with a spoon. If the glaze gets too solid, warm it through very gently to melt.
6. Put the glazed cakes back on the wire racks to set, iced-sides up.



COCONUT CUPCAKES

SERVES



Twelve

ALLERGENS



Sulphur Dioxide,
Egg

INGREDIENTS



- 400g can full-fat coconut milk
- 140g icing sugar
- 1tsp. vanilla extract
- 50g desiccated coconut

For the cakes:

- 100ml vegetable oil
- 225g golden caster sugar
- 3 eggs, free range
- 200g gluten-free self-raising flour
- 100ml coconut milk
- 1tsp. vanilla extract

METHOD



1. Chill the can of coconut milk overnight. The next day, make the cakes.
2. Heat oven to 160°C and line a 12-hole muffin tin with muffin cases.
3. Put the vegetable oil and sugar in a large bowl and use an electric whisk to beat together for approx. 5 minutes until light and creamy. Add the eggs, one at a time, beating until fully combined before adding more. Working in three additions, add the flour, alternating with the coconut milk, then add the vanilla extract.
4. Scoop the batter into the prepared muffin tin using an ice cream scoop, then bake for approx. 20 minutes, until the cakes are golden and a skewer inserted into the middle comes out clean.
5. Remove the cupcakes from the tin and cool on a wire rack.
6. Open the can of coconut milk upside down and pour off the thin liquid. Scoop the thick coconut milk into a large bowl, add the icing sugar and the vanilla, and whisk for 2-3 mins until soft and fluffy.
7. Spread or scoop the whipped cream onto the cupcakes and sprinkle with the desiccated coconut, to serve.



BUTTERFLY CUPCAKES

SERVES



Ten

ALLERGENS



Wheat, Milk,
Egg, Gluten

INGREDIENTS



- 110g stork
- 110g caster sugar
- 2 eggs, free-range
- 1tsp. vanilla extract
- 110g self-raising flour
- ½tsp. baking powder
- 1tbsp. milk, semi skimmed,
plus 2 tbsp. if needed, to
loosen the buttercream
- 45g strawberry jam

For the buttercream:

- 300g icing sugar
- 150g buttery spread
- 2tsp. vanilla extract

METHOD



1. Heat the oven to 160°C. Line a cupcake tin with 10 cases.
2. Tip the stork, sugar, eggs, vanilla, flour, baking powder and milk into a large mixing bowl and beat with either a hand whisk or electric mixer until smooth, pale and combined. Divide the batter between the cases and bake for approx. 15 minutes until golden brown and a skewer inserted in the middle of a cake comes out clean. Leave on a wire rack to cool.
3. Make the buttercream by beating together the icing sugar, buttery spread and vanilla until pale and fluffy. Mix in the extra milk if the icing feels too stiff.
4. Once the cakes are cool, use a sharp knife to slice off the tops, then cut the tops in half. Pipe or spread the buttercream on top of the cakes, then gently push two semi-circular halves into the buttercream on each cake, doing this at an angle to look like butterfly wings.
5. You can serve the cupcakes decorated with a little blob of jam in the centre.



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