Brain Cupcakes







INGREDIENTS (10-12 cupcakes):

Dry ingredients:

- 300g plain or GF flour
- 150g brown sugar or coconut sugar (white sugar is also fine)
- 2 tsp baking powder

Wet ingredients:

- 250ml any type of milk
- 100ml sunflower or vegetable oil
- 1 tbsp lemon juice or cider vinegar
- 1 tsp vanilla extract

Other ingredients:

- Jar of your favourite jam (ideally red colour but any is fine)
- Block of ready to roll soft white icing or marzipan, or squeezy white icing / pipeable buttercream. Alternatively, you can use gummy worms / laces type sweets to create a wiggly brain effect.

Things you'll need:

- 1 or 2 cupcake trays
- cupcake paper cases
- Electric hand mixer (although you could mix it by hand instead using a whisk)

METHOD:

To make the cupcakes preheat the oven to 180C (360F).

Mix together all dry cupcakes ingredients in a large bowl - make sure there are no lumps.

And then mix together all wet cupcakes ingredients in a separate bowl.

Pour the wet ingredients into the bowl with the dry ingredients and mix well with a hand mixer. Again, make sure there are no lumps.

Spoon the batter into cupcake case lined cupcake trays. Fill halfway then add half a tsp of jam into the middle of each, then continue filling each case with cupcake batter until they are ¾ full.

Bake for approximately 8-15 minutes or until risen and golden. Then take out of the oven and let them cool down.

When the cupcakes have cooled down spread ½ tsp of jam on top of each one. This will be the base for your icing brains!

Then pinch off small pieces of the white icing or marzipan and roll into long thin snake shapes, place these on top of the jam in a wiggly pattern to mimic brains (see images for inspiration!) If you want them even more gruesome, drizzle some warmed up jam over the top to create a blood effect!

Enjoy!

(image sources: Wikipedia.org, marthastewart.com, foodheavenmag.com)