

MERMAID CUPCAKES (makes 6-8 cupcakes)

1 bag of oven-ready white cake batter 
6-8 tbsp oven-ready raspberry jam

Icing:

2 dl whipping cream

100 g unflavoured cream cheese

1.5 tbsp sugar

0.5 tsp red food colouring 

0.5 tsp vanilla flavouring 

For decorating:

12 Princess Lillifee[©] sugar shapes 

Princess Lillifee[©] decorative shapes 



Make the cupcakes: Pour enough chocolate cake batter into large muffin tins to cover the bottom. Add a spoonful of raspberry jam on top of the batter and then add enough batter to cover the jam completely. Each muffin tin should have just under 1 dl of batter. Bake the cupcakes for 15 minutes at 200°C. Let the cupcakes cool. **Make the icing:** Whip the cream. Add the food colour and icing sugar to the cream. Mix well. Add orange-flavoured cream cheese and vanilla flavouring and mix. Put the icing into a piping bag and spread onto each cupcake, then decorate. Sprinkle the decorative shapes on top of the icing and put one sugar shape on each cupcake.

