

Gonk Cupcakes!

Ingredients

- Betty Crocker 425g cake mix
- 1 Can of fizzy pop
- Ready made frosting or butter and icing sugar
- Food colouring of choice
- Mini marshmallows
- Ice cream cones
- Muffin cases
- 3 Sandwich bags



1. Mix together the cake mix and fizzy pop, then place the mix into cases, you should have enough for 10/12!

2. Bake at 170°C for 22 minutes, they won't brown as much as normal cupcakes! Then allow them to cool down.

3. Make your butter cream by whisking a 250g block of butter with 500g of icing sugar until light and fluffy, then add your flavouring of choice!

4. Separate into 3 bowls, colouring 2 of them with colours of your choice and keeping 1 bowl of butter cream white.

5. Using sandwich bags, add each colour of the mixture to a bag. Then chop a 1cm hole off the end of the coloured buttercream bags and 0.5cm off the white buttercream bag.

6. Pipe a circle of coloured buttercream around the edge of the cupcake, then pipe another directly on top of that circle and repeat for each cupcake.

7. Add the ice-cream cone upside down to look like a gonk hat!

8. Pipe 2 short, coloured lines down each side to represent arms and pipe the white buttercream in small circular motion for the beard!

9. Add pink, mini marshmallows for nose and hands, and you're all set to get your Gonk on! Happy gnoming!

