

# 'Orangutan' themed Cupcakes

## A tasty recipe for success!

Join in & celebrate Orangutan Awareness Week 9-15 Nov '09

Make our special cupcakes for your friends & family then collect a small donation to help support Orangutan Appeal UK.

Get creative and customise your 'Orangutan' themed cupcakes! Send in your photos, and the best will be featured on our website!

### Ingredients:

100g plain chocolate  
125g margarine  
125g caster sugar  
3 spoons of love  
3 eggs  
175g sifted self raising flour  
4 tbl spoons orange cordial  
1 pack of paper cases

### For icing

25g cocoa powder  
3 tbl spoons boiling water  
175g butter  
250g sifted icing sugar  
1 pack of orange sprinkles

### **Cupcake tip: Enjoy and share with friends!**

Step 1. Beat margarine and sugar. Stir in eggs, flour, orange and melted plain chocolate. Divide the mixture into paper cases on muffin trays and bake in a fairly hot oven for about 12 minutes. Cool on wire racks

Step 2. Mix the cocoa and water to make a paste and leave to cool. Beat the butter and icing sugar and then mix in the cooled cocoa paste

Step 3. Spread the icing over the cakes, then using orange sprinkles decorate with your very own 'orangutan' face!



**Orangutan  
Appeal UK**



(Photo: Jasmine, 9 year old)