

Less than 30 minutes

Serves 8

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Basic buttercream:

- 2 cups (500g) softened butter
- 4 cups (520g) sifted icing sugar
- 1 tsp (5ml) vanilla essence
- Food colouring of choice

Bat cakes:

- 1 batch chocolate cupcakes (or store bought)
- Chocolate sandwich biscuits, for serving
- Chocolate covered raisins, for serving

Method:

1. For buttercream, whisk softened butter with an electric beater until pale and fluffy
2. Add sifted icing sugar in two batches to ensure the mixture is lump-free.
3. Add vanilla essence and food colouring, if you like, mixing thoroughly.
4. Cover with clingfilm and store at room temperature.
5. Add a splash of hot water if buttercream has hardened or is too thick to spread.
6. For bat cakes, top 8 chocolate cupcakes with $\frac{1}{2}$ portion buttercream.
7. Separate one chocolate sandwich biscuit into 2 discs.
8. Using buttercream, secure 2 chocolate-covered raisins on one disc to form eyes.
9. Add a splash of boiling water to $\frac{1}{4}$ cup (60g) buttercream to soften and place in a piping bag.
10. Pipe fangs onto bats using remaining buttercream.
11. Slice the remaining disc in half and secure with buttercream to create wings.
12. Repeat until you have 8 bats.

13. Place bats on cupcakes.