

# Akta-Vite Koala Cupcakes

makes 12



*These fluffy chocolate cupcakes celebrate Australia's gorgeous koalas. We've gone with chocolate coloured icing but if you'd rather a more accurate looking koala cupcake, substitute a few drops of black food colouring for Akta-Vite in the icing.*

*Akta-Vite is proud to support the Australian Koala Foundation (AKF) by donating 5 cents from each specially marked can to the AKF.*

## Cupcakes:

125g butter, softened  
200g Akta-Vite  
1 tsp vanilla  
2 eggs  
100g SR Flour  
1tsp baking powder  
4tbs buttermilk or milk

## Icing & to decorate:

30g Akta-Vite dissolved in 1tbs boiling water  
100g butter, softened  
1tsp vanilla  
250g icing sugar  
24 brown M&Ms or Smarties  
12 pink marshmallows, cut in half  
12 black jelly beans  
1/2 cup desiccated coconut

Preheat oven to 200°C. Line 12 cup muffin tray with cupcake papers.

Sift or whisk together the flour and baking powder and set aside.

Cream butter, vanilla and Akta-Vite with an electric hand mixer or stand mixer until most of the Akta-Vite has dissolved and the mix is creamy and paler in colour (approx. 2-3 minutes).

Add eggs one at a time, beating well after each addition.

Using a large metal spoon, fold a quarter of the flour in followed by a tablespoon of the buttermilk/milk. Repeat with remaining flour and milk. Spoon into cupcake papers to about 1/2 to 2/3 full.

Bake for 15 minutes. Allow to cool before icing and decorating.

To make icing: using a food processor, hand mixer or stand mixer, cream together all ingredients until light and fluffy. Add a little milk if too dry or extra icing sugar if too runny. Ice each cupcake with approx. 1tbs of the icing mix.

To decorate: Place two marshmallow halves at the top for ears, a black jelly bean for the nose and two M&Ms or Smarties for the eyes. Sprinkle with coconut and gently shake to remove excess.

Store in an airtight container.