

### **Burger Cupcakes (makes 12)**

#### **For the sponge cakes/burger buns**

120g margarine or softened unsalted butter  
120g caster sugar  
Few drops vanilla extract  
2 large free range eggs  
120g self raising flour  
A handful of sesame seeds to sprinkle on top

#### **For the 3 ingredient brownies/burgers**

1 cup of nutella  
2 eggs  
10 tbsp plain flour (approx 100g)

#### **To decorate/lettuce, mustard and ketchup**

Green buttercream  
Red and yellow glaze or water icing

1. For the "burger buns" make a sponge mixture and fill the Muffin Pan with a scoop of cake mixture using the Large Scoop and sprinkle with sesame seeds. Bake for 15-16 minutes until golden and springy when touched
2. For the "burgers" mix together the nutella, eggs and flour and pour into the Medium Bar Pan, bake for 18-20 minutes
3. Once the cakes are cooled use the Biscuit Cutters to cut a circle out of the nutella brownie. Slice each sesame cupcake laterally using Colour Coated Bread Knife
4. To assemble, grab the bottom half of your "burger bun", using the Easy Accent Decorator pipe green buttercream to make the lettuce, place your burger on top of this. Add ketchup and mustard (red and yellow icing) around the circumference of your burger using Decorator Bottles. Top with the upper half of your burger bun.