

## Making Galaxy Cupcakes

### Ingredients

- ½ cup milk
- ½ tsp apple cider vinegar
- ¼ cup vegetable oil
- ½ tsp vanilla extract
- ⅓ cup sugar
- ¾ cup sifted plain flour
- ¾ tsp baking powder
- ¼ tsp baking soda
- Sprinkles
- Chocolate hazelnut spread
- Buttercream icing
- Red and blue food colouring



### Method

#### Making the cupcakes:

1. Scoop one teaspoon of the chocolate hazelnut spread into a ball on parchment paper. Repeat six times (one for each cupcake), then freeze them overnight.
2. Add the milk and apple cider vinegar to a bowl. Whisk them together, then let sit for a few minutes to curdle.
3. Add the vegetable oil and vanilla extract and whisk to combine. Then add the sugar and whisk again.
4. In a separate bowl, mix the flour, baking powder and baking soda. Add the flour mixture and the wet mixture and whisk to combine.
5. Mix in some sprinkles.
6. Spoon the mixture into 6 greased muffin cups. Fill each cup halfway.
7. Coat the hazelnut spread balls in flour and place gently on top of the cupcake batter, then cover them with the remaining batter.
8. Place the muffin tin into an oven preheated to 180 degrees Celsius, and cook for approximately 15 to 20 minutes, until the cupcakes are lightly golden, and a skewer inserted into the sides comes out clean.

#### Decorating:

9. Add food colouring to the icing to create one red batch and one blue batch.
10. For spiral galaxies, place the blue icing in a piping bag with a star tip. Starting from the centre, ice the cupcakes outwards in a spiral.
11. For the elliptical galaxies, spread on the red icing over the surface with a frosting spatula or butter knife, and make little swirls so that the surface is rough.
12. Add sprinkles on top.