

*Gemma from Earsham Street Café*  
**Poo emoji cupcakes**



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## Poo emoji cupcakes



### Ingredients – Makes 12

#### For the Cake:

85g	dark chocolate, broken into pieces (70% cocoa solids)
2	medium free range eggs, separated
65g	butter, soft
130g	soft brown sugar
140g	plain flour
½ tsp	baking powder (heaped)
½ tsp	bicarbonate of soda (heaped)
190ml	milk, at room temperature

#### For the Icing:

175g	dark chocolate, in pieces (70% cocoa solids) plus a little extra for decoration
275g	icing sugar
250g	butter soft

A small amount of white fondant icing enough to make 24 pea sized balls



### Method:

- 1 Preheat the oven to 190°C / Gas Mark 5 / Fan 170°C
- 2 Line a 12 hole muffin tin with the slightly deeper muffin/cupcake cases (rather than the shallow ones)
- 3 **To make the cupcakes:** melt the chocolate in a bowl on a medium heat in the microwave, checking regularly and stirring so it doesn't burn. Leave to cool.
- 4 With a hand mixer/table top mixer beat the butter and sugar together until pale and creamy.
- 5 Beat the egg yolks in one at a time until well combined.
- 6 Beat in the melted chocolate, mix until smooth.
- 7 Sieve the flour, baking powder and bicarbonate of soda together. Add half of this to the chocolate mix and beat well. Pour half the milk in and mix together. Then add the rest of the remaining flour mix, and then pour in the remaining milk.
- 8 In a bowl, with a hand mixer, whisk the egg whites so you have soft peaks. Once you have a smooth cake batter, fold in the egg whites slowly, in three batches. Do this very gently with a metal spoon so you don't lose the air from the mixture.
- 9 Spoon the mixture into the 12 cases – the batter will be two thirds up the case. Bake for 20–25 mins until a skewer inserted in the middle of a cupcake comes out clean.
- 10 **For the Icing:** melt the chocolate in a bowl on a medium heat in the microwave, checking regularly and stirring so it doesn't burn. Leave to cool.
- 11 In a food processor whizz together the butter and icing sugar until smooth. Add the chocolate and blend together. If you don't have a food processor sieve the icing sugar and do the method with a hand mixer/ table top mixer instead.
- 12 Place the icing in a piping bag with a large plain nozzle. If you don't have a piping bag use a plastic food freezer bag and push the icing into one corner, you can then snip the corner off and use as a piping bag.
- 13 **To Decorate (once the cupcakes are cool):** starting on the outside of the cupcakes and working inwards and upwards, generously pipe a swirl of icing onto each. Roll 24 pea sized balls of fondant icing and squash them to form eyes. Position them on the icing. Melt a little extra chocolate in the microwave. Leave to cool so it is not too runny to pipe. Using a little piping bag or a plastic bag again, pipe pupils on the white circle eyes along with a mouth under the eyes.

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