

# Stacey's Scrumptious Brownie Burger Cupcakes



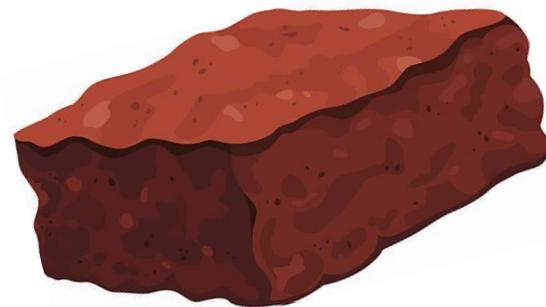
## You will need:

- Fairy cakes – why not try [Kim's Fairy Cake recipe](#)
- Brownies – see below for recipe
- Desiccated coconut
- Green food colouring
- Yellow fondant icing
- Icing sugar
- Red icing pen
- Sesame seeds
- Honey
- Cocktail sticks
- Knife
- Spoon
- Bowl
- Rolling pin

## Brownie Recipe

### Ingredients:

- 225g unsalted butter
- 450g Caster sugar
- 2 teaspoons Vanilla extract
- 140g dark chocolate pieces
- 5 medium eggs
- 110g plain flour
- 1 teaspoon salt
- 55g cocoa powder



### Method:

- Preheat the oven to 190C (170C fan) and line a 20x30cm tin with greaseproof paper.
- Gently heat the butter in a pan, add in the sugar and mix well.
- Remove from the heat and stir in chocolate until fully melted.
- Slowly beat in the eggs and add the vanilla extract.
- Fold in the flour, cocoa powder and salt.
- Be careful not to overmix to ensure that the brownies have a delicious fudgy texture.
- Pour the mixture into the tin and bake in the middle of the oven for 30-35 minutes.
- Leave in the tin to cool.

## To make the burger Cupcakes:

- Remove fairy cakes from their bun cases and carefully cut the cakes in half horizontally.
- Use one half of the cake as a template for cutting out a circular slice of brownie that is slightly wider than the fairy cake.
- Place this brownie “burger slice” on top of the bottom fairy cake slice.
- Roll out the yellow fondant icing with a rolling pin and icing sugar.
- Cut out a thin square, big enough to overlap the sides of the brownie. Place this “cheese slice” on top of the brownie.
- Use a red squeezey icing pen to squirt some “ketchup” on top of your “cheese slice”
- In a bowl add a few drops of green food colouring to desiccated coconut and mix well.
- Sprinkle your coconut “lettuce” over your “cheese slice” and put the top half of your fairy cake over this.
- Use a spoon to spread some honey on the cake tops and sprinkle sesame seeds over this to finish your “burger bun”.
- Carefully push a cocktail stick through the middle of your burgers – this will help hold them together when moving them. Remember to remove the sharp sticks when you are ready to eat them.
- Tuck in and enjoy!



Have fun baking and we would love to see pictures of your yummy Creations.

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