



## INGREDIENTS

- 500g Roberts Vanilla Mud Cake Mix
- Buttercream Icing
- Roberts Rose Flavour
- Pink Food Colouring - Optional
- Chopped Pistachio Nuts

## MATERIALS

- Roberts Green Foil Cupcake Papers
- Ice-cream Scoop - 5cm Diameter - Optional



### Step 1

Preheat oven to 150°C.

### Step 2

Line cupcake pans with Roberts Green Foil cupcake papers.

### Step 3

Place 500g Vanilla Cake Mix, 100ml oil, 200ml water and 3 eggs in a large bowl and mix on low speed for 1 minute.

### Step 4

Scrape down the sides and base of the bowl and mix again on medium speed for 30 seconds.

### Step 5

Pour mixture into cupcake papers, filling 2/3 high.

### Step 6

Bake 150°C for 18-20 minutes or until a skewer inserted in the centre comes out clean. Cool cupcakes completely, store in an airtight container.

### Step 7

Flavour buttercream icing with drops of Rose Flavour. Pipe a rosette on top of each cupcake. Sprinkle with chopped nuts.

**Makes approx. 18 cupcakes.**

**HERE'S A TIP:**  
For perfect uniform cupcakes use an ice-cream scoop to measure the cake batter.



## TRY THIS!

You can also decorate cupcakes with Roberts Fondant Creme & Sprinkles!

