



HAMBURGER CUPCAKES

Vanilla Cupcakes (burger buns)

55g	Plain flour
¾ tsp	Baking powder
63g	Butter
50g	Sugar
1no	Egg
¼ tsp	Vanilla Essence
1 tbsp	Milk

sesame seeds

Method

1. Sieve the flour with baking powder.
2. Cream the butter and sugar until white and fluffy.
3. Beat in egg and fold in flour carefully. Do not overmix.
4. Fill paper cups about 2/3 full.
5. Sprinkle some sesame seeds over the top.
6. Bake at 170 C (160 C with fan) for about 12 minutes or until cooked.

Buttercream frosting (sauce)

35g	Salted butter
45g	Icing sugar, sifted
drop	Milk (if required)
drop	Green, yellow or red coloring

Method

1. Beat butter until creamy, scrape bowl.
2. Add sifted icing sugar, milk and beat until combined.
3. Add more powdered sugar as needed to get piping consistency.
4. Add a drop of green coloring and stir till color is distributed evenly.

FOTILE

Chocolate Brownies (burger patty)

5g	White Sugar
55g	Brown Sugar
76g	Unsalted Butter, melted
¼ tsp	Vanilla Essence
1 no	Egg
43g	Plain Flour
18g	Cocoa
pinch	Baking Powder
pinch	Salt

Method

1. Preheat oven to 180C.
2. Mix together melted butter with white and brown sugar.
3. Add in vanilla essence and egg.
4. In a separate bowl, stir together cocoa, flour, baking soda and salt.
5. Fold into batter and mix well. Ensure all ingredients are evenly combined. Pour batter into prepared tin. Bake for 25 to 30 minutes or until done.

To assemble

1. Cut each cupcake into half.
2. Cut the brownies into rounds using a round cutter.
3. Place the brownie patty onto the cupcake base.
4. Gently squeeze out the buttercream frosting over the brownie and decorate them as if they are the ketchup, mustard and lettuce.
5. Place another piece of the cupcake on top and press gently.