

Birthday Chocolate Chip Cupcake Kit

All you need to make the best birthday cupcakes you've ever had!

Instructions:



- 1. Pre heat oven to 180 degrees Celsius.**
- 2. Pour the cupcake mix from the pouch into a medium sized bowl.**
- 3. Add to the bowl 1 egg white, 3 tablespoons of water and 1 and a half teaspoons of oil. Stir with a spoon to combine.**
- 4. Pour the dark chocolate chips into the batter and stir to combine.**
- 5. Spoon the cupcake mixture into three cupcake cases placed in a cupcake tray.**
- 6. Place in the oven and bake for 17 mins or until a toothpick comes out clean.**
- 7. Once the cupcakes have cooled, pour the white chocolate chips into a microwave safe bowl. Microwave in 5 second increments, stirring in between, until melted.**
- 8. Using a spoon and working fast, drizzle the melted white chocolate over the chocolate chip cupcakes.**
- 9. Place a candle into the top of each cupcake and light. Blow up birthday balloons and enjoy!**

Makes three cupcakes.

Caution: This kit should only be used under adult supervision.



Ingredients:

Cupcake Mix: enriched bleached WHEAT flour (bleached WHEAT flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, leavening (sodium bicarbonate, sodium aluminium phosphate, dicalcium phosphate, monocalcium phosphate), WHEAT starch, canola oil, contains less than 2% of: propylene glycol mono- and diesters, salt, natural flavour, mono- and diglycerides, fractionated palm oil, sodium stearoyl lactylate, cellulose gum, xanthan gum, ascorbic acid, cocoa. (75g)

White chocolate chips: sugar, cocoa fat, maltodextrin, SOY flour, rapeseed lecithin, pgpr (emulsifier), vanillin. May contain traces of MILK, PEANUTS, NUTS. (20g)

Dark chocolate chips: sugar, unsweetened chocolate, cocoa butter, SOY lecithin, vanillin. May contain traces of PEANUTS, TREE NUTS and EGGS. (20g)