**Penguin New Year**

 **Goldfish Cupcakes**

 **Ingredients**

**125g butter at room temperature**

**125g golden caster sugar**

**110g self raising flower**

**2 ½ tbsp cocoa powder**

**2 eggs, lightly beaten**

**1 tsp grated orange zest**

**50g plain chocolate chips or plain chocolate chopped into small pieces**

**5 tbsp ready made buttercream style icing**

**Cheerios**

**Chocolate buttons**

**M & M’s**

**White writing icing**

**Jelly beans**

**Giant chocolate buttons**

**White chocolate buttons**

**Marshmallows**

**Hundreds and thousands**

**Heart shaped chocolates**

**Got everything you need?**

**Then let’s get cooking!**

1. **Beat together the butter and sugar until fluffy and smooth.**
2. **Sift together the flour and cocoa powder in a separate bowl.**
3. **Add the eggs to the creamed butter mixture a little at a time, adding a tablespoon of the flour mixture with the second egg.**
4. **Mix in the orange zest and the remaining flour and cocoa until blended. Finally stir in the chocolate pieces.**
5. **Line a large muffin tray with 10 paper cases and fill each one until two thirds full.**
6. **Bake the muffins for 20 to 22 minutes. Allow them to cook for a few minutes and then remove the muffins and place on a wire cooling rack.**
7. **When cool, spread a little buttercream over each of the cupcakes and then decorate to look like goldfish as in the photo.**