



Every Dragon has a wizard for a friend and Dennis is no exception. Here are the instructions to make some magical wizard cupcakes for yourself:

Dennis the Dragon's Wicked Wizard Cupcakes

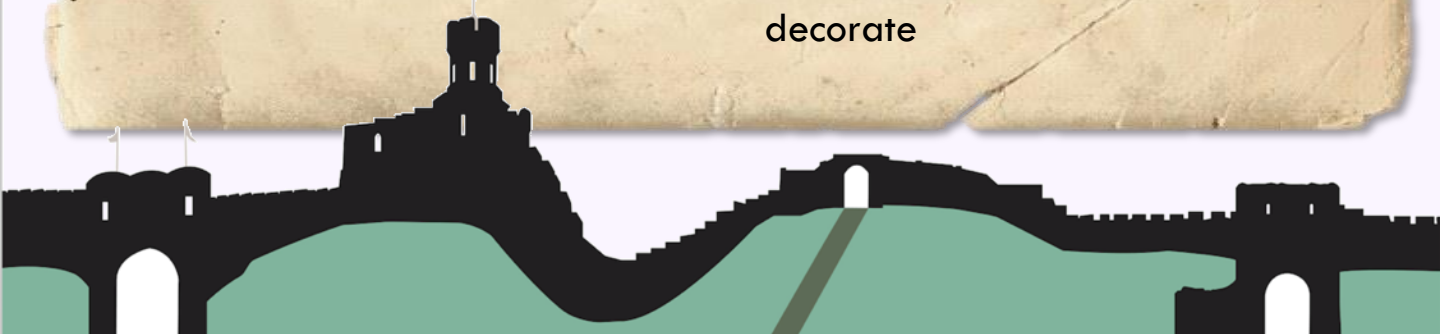


~ Ingredients ~ Makes 10

For the cupcakes:
115g margarine
115g caster sugar
115g self-raising flour
2 eggs
½ tsp baking powder
½ tsp vanilla extract
(or use shop-bought cupcakes, or a cupcake packet mix)

For the icing:
115g margarine
2 tbsp milk
225g icing sugar
1 tsp vanilla extract

For the cones:
10 ice cream cones
300g chocolate of your choice
Sprinkles, colouring etc to decorate



~ Cupcakes ~



- Preheat the oven to 180°C (Gas 4), and line a tray with cupcake cases.
- Place the cupcake ingredients in a bowl and beat until well combined.
- Spoon the mixture into the cases and bake for 18 minutes or until risen and golden brown.
- Transfer to a wire rack to cool.

~ Icing ~

- Place the ingredients in a bowl and mix until well combined and smooth.
- Add food colouring of your choice for extra magic!

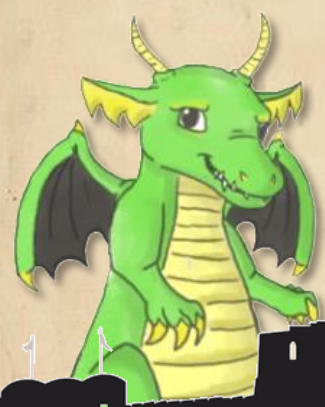


~ Chocolate Cones ~

- Melt the chocolate slowly using a low setting on the microwave or in a bowl over a pan of boiling water.
- Use the back of a spoon to coat the cones carefully in chocolate.
- Add whatever decorations you like to your cones – edible glitter is great for some sparkle, and edible eyes will bring them to life!
- Leave until the chocolate has completely set.

~ To Finish ~

Top the cooled cakes with icing and add a cone on top, Ta-Da!



You could also make magical unicorn horns using white chocolate and food colouring!

