

## HAPPYMEAL CUPCAKES



*These are the cutest cuppy-cakes I've seen. Ever. Not only do they look amazing, they taste pretty darn fantastic too!*

*I've wanted to attempt these Burger Cupcakes and Cookie Fries for ages. With a friend's birthday coming up, I had the perfect reason.*

*So very excited with how these turned out!*

*Here's how to make them \*phew!\* Don't worry, it doesn't take as long as it seems!*

### SHOPPING LIST:

- 250g Unsalted Butter
- 200g white sugar
- 2 Eggs
- 2.5ml Vanilla Extract
- 315g Plain Flour
- 4.5g Baking Powder
- 3g Salt
- 1 x packet Betty Crocker Fudge Brownie mix
- 1 x packet Betty Crocker Vanilla Cupcake mix
- Patty tins
- Yellow, green and red food colouring
- Milk
- Sesame Seeds
- 1-2 Tubs Betty Crocker Vanilla Frosting
- 3 x sandwich sized ziplock bags (or piping bag with nozzles)
- 12 x trays for assembly (I used paper baking trays from a homewares shop)

## STEP 1: SUGAR COOKIE FRIES



### You will need:

- 170 g Unsalted Butter, softened
- 200 g White Sugar
- 2 Eggs
- 2 1/2 ml Vanilla Extract
- 315g Plain Flour
- 4 1/2 g Baking Powder
- 3 g Salt
- Extra sugar for dusting

### Directions:

1. In a large bowl, cream together butter and sugar until smooth.
2. Beat in eggs and vanilla.
3. Stir in the flour, baking powder, and salt. The dough will be sticky, but don't worry! Pop it in the fridge and let it harden for several hours.

*TIP:* Your life will be much easier if you roll out thin sheets of dough before you refrigerate it. How, you ask? Roll smaller sections of the dough to 3mm thick between two sheets of greaseproof paper and then stack them under a sturdy base.

4. Preheat oven to 160-180 degrees celsius.
5. Remove one rolled layer of dough from the fridge. Don't use flour!! It will wreck the french fry effect.
6. Using a sharp knife, cut into thin french-fry shapes while the dough is still cold, otherwise it becomes too difficult to work with. The dough doesn't spread much, so the fries almost remain just as you cut them.
7. Roll through sugar to give each a "salted" effect.
8. Bake for 5-6 minutes or until golden. Repeat for each sheet of cookie dough.

## STEP 2: MAKE BURGER PATTIES



### You will need:

- 1 x Betty Crocker Fudge Brownie packet mix (or bake your own if you're feeling extra virtuous)

### Directions:

1. Make brownies according to packet directions
2. Split the mixture across two lamington tins so that the brownies aren't too thick for patties.

3. Once completely cooled, use a serrated cookie cutter to cut rounds of brownie roughly 3cm in diameter.
- 4.

### **STEP 3: BAKE BURGER-BUNS**

#### **You will need:**

One packet of Betty Crocker Vanilla Cupcakes  
Patty Tins  
Yellow food colouring  
Splash of Milk  
Sesame seeds

#### **Directions:**

1. Make cupcakes according to packet directions. Add yellow food colouring to tint the batter yellow.  
TIP: bake in patty tins, otherwise they become too brown. Only half-fill each patty tin otherwise they rise too high.
2. Once completely cooled, remove patty tins and cut each cupcake in half. Brush a little milk on the top and sprinkle lightly with sesame seeds.

### **STEP 4: PREPARE FROSTING**

#### **You will need:**

One tub of Betty Crocker Vanilla Frosting  
Green, Yellow and Red Food Colouring  
Three Zip-lock bags (Piping Nozzles optional)

#### **Directions:**

1. Split the frosting across three bowls, with more in the green one. Tint for Ketchup, Mustard and Lettuce.

### **STEP 5: ASSEMBLE BURGERS**



1. Place brownie pattie on bottom half of cupcake.
2. Pipe "ketchup" and "mustard" around the edges of the pattie, including some "drips".
3. Pipe a generous amount of "lettuce" in a squiggly pattern over the top. Replace top of burger bun.

**STEP 6: MAKE A TRAY**



Bakerella.com has a template you can print-out and assemble. I went the easy option and found gorgeous-patterned disposable cardboard baking trays and partitioned them.

Place burger in the small compartment and fill the bigger side with lots of tasty french-fry cookies!!!!

