

# Puppy Apple Pupcakes

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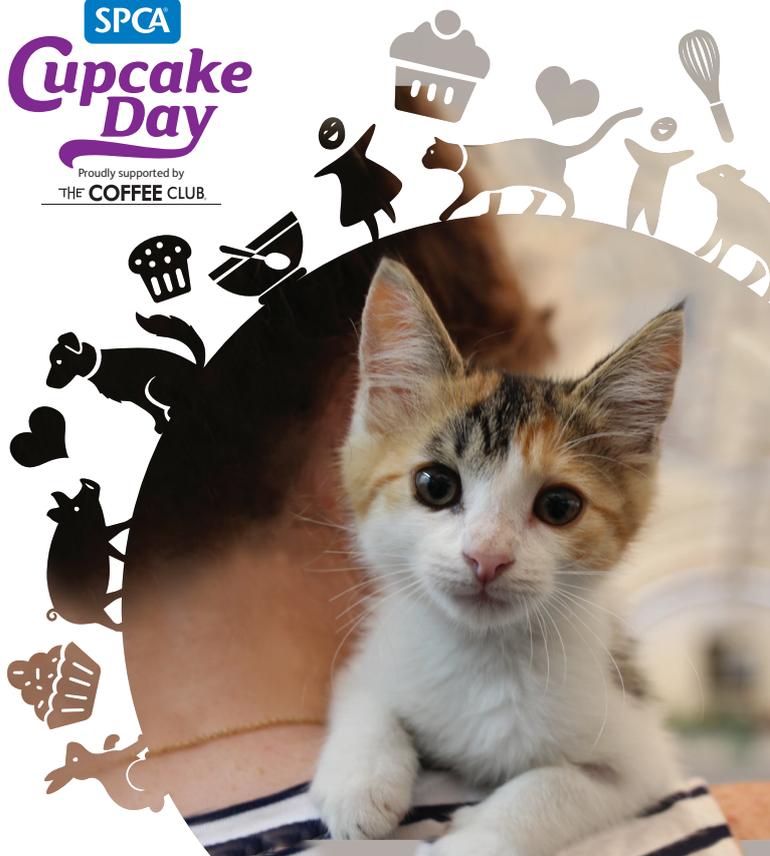
# Honey Bunny Cupcakes

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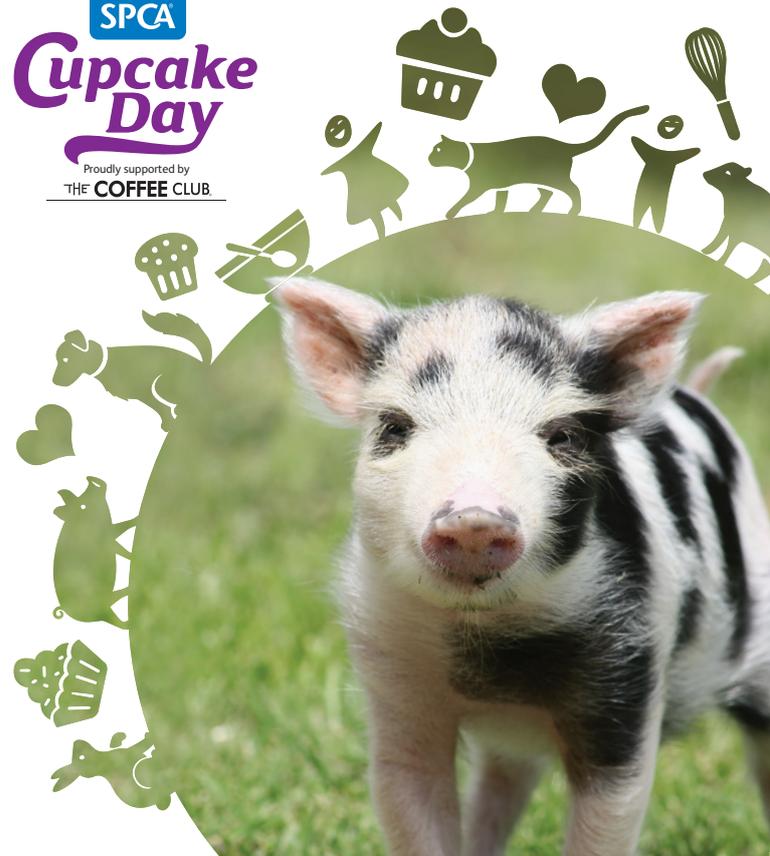
# Marshmallow Kitty Cupcakes

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# Peppermint Piglet Cupcakes

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# Honey Bunny Cupcakes

## Ingredients

Makes 1 dozen cupcakes

- 1/2 cup unsalted butter
- 3/4 cup of sugar
- 2 SPCA Blue Tick eggs
- 1 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup buttermilk
- 1/4 cup honey
- 1 tsp vanilla

## Method

- 1 Preheat oven to 180°C and line 12 cup muffin pan with cupcake liners.
- 2 In medium bowl mix together dry ingredients and set aside.
- 3 In small bowl mix together wet ingredients: buttermilk, honey and vanilla, set aside.
- 4 Cream butter and sugar in a separate large mixing bowl.
- 5 Add SPCA Blue Tick eggs, one at a time beating well after each addition and scraping down sides of bowl as needed.
- 6 Gradually add the dry and wet ingredients, and mix until combined.
- 7 Spoon mixture into cupcake liners until about 2/3 full.
- 8 Bake for 18-20 minutes.
- 9 Let cupcakes cool in pans for 5 minutes, then place on wire rack to finish cooling.
- 10 Once cupcakes are completely cool, add your choice of icing and a drizzle of honey on each.



# Puppy Apple Pupcakes

## Ingredients

Makes a dozen pupcakes

- 2 3/4 cups water
- 1/4 cup unsweetened apple sauce
- 1/4 cups oats
- 1/4 teaspoon vanilla
- 4 cups wholemeal flour
- 1 cup dried/fresh apple pieces
- 1 teaspoon baking powder
- 1 SPCA Blue tick egg, beaten
- 4 tablespoons honey

## Method

- 1 Preheat oven to 180°C and line 12 cup muffin pan with cupcake liners.
- 2 Mix all wet ingredients thoroughly. Combine dry ingredients in separate bowl.
- 3 Add wet ingredients to dry ingredients slowly, scraping well to make sure no dry mixture is left.
- 4 Pour into cupcake liners.
- 5 Bake for 1 1/2 hours. Insert a toothpick into the centre of the pupcake and if it comes out dry, they are ready to come out of the oven.
- 6 Wait until cooled before serving one to your pup. Store leftovers in a sealed container.

### IMPORTANT TO NOTE:

Please be careful not to over-feed your dog or puppy. The SPCA does not recommend feeding pupcakes to dogs with special dietary needs, on specialised diets or who are particularly sensitive to any foods. If in doubt please check with your vet.



# Peppermint Piglet Cupcakes

## Ingredients

Makes 1 dozen cupcakes

- 1 1/2 cups all-purpose flour
- 1/2 cup unsalted butter
- 1 tsp baking powder, sifted
- 1 cup sugar
- 1/4 tsp coarse salt
- 1 SPCA Blue Tick egg
- 1/2 cup whole milk
- 1 tsp pure vanilla extract
- 1 tsp peppermint extract

## Method

- 1 Preheat oven to 180°C and line 12 cup muffin pan with cupcake liners.
- 2 In a medium bowl, mix flour, baking powder and salt; set aside.
- 3 In a separate bowl cream butter and sugar until light and fluffy.
- 4 Slowly add SPCA Blue Tick egg and continue mixing until just blended.
- 5 Slowly add half the flour mixture; mix until just blended. Add the milk vanilla, and peppermint extract. Slowly add remaining flour mixture. Make sure everything is well blended.
- 6 Spoon mixture into cupcake liners until about 2/3 full.
- 7 Bake for 22-25 minutes.
- 8 Let cupcakes cool in pans for 5 minutes, then place on wire rack to finish cooling.
- 9 Once cupcakes are completely cool, add your choice of icing and decorate!



# Marshmallow Kitty Cupcakes

## Ingredients

Makes 1 dozen cupcakes

- 1 cup all-purpose flour, sifted
- 2/3 cup caster sugar
- 1 tsp baking powder
- A pinch of salt
- 120ml whole milk
- 45g unsalted butter
- 1 SPCA Blue Tick egg
- 1 tsp vanilla extract
- 12 medium pink marshmallows
- 200g mini marshmallows

## Method

- 1 Preheat oven to 180°C and line 12 cup muffin pan with cupcake liners.
- 2 Put the flour, sugar, baking powder, salt and butter in a bowl and beat on slow speed until you get a sandy consistency and everything is combined. Gradually pour in half the milk and beat until the milk is just incorporated.
- 3 Whisk the SPCA Blue Tick egg, vanilla extract and remaining milk together in a separate bowl for a few seconds, then pour into the flour mixture and continue beating until just combined. Continue mixing for a couple more minutes until the mixture is smooth. Do not over mix.
- 4 Spoon mixture into cupcake liners until about 2/3 full.
- 5 Bake for 20-25 minutes.
- 6 Let cupcakes cool in pans for 5 minutes, then place on wire rack to finish cooling.
- 7 Put the medium marshmallows in a heatproof bowl over a pan of simmering water. Leave until melted and smooth.
- 8 When the cupcakes are cold, hollow out a small section in the centre of each one and fill with a dollop of melted marshmallow. Leave to cool.
- 9 Stir the mini marshmallows into the icing of your choice until evenly dispersed.
- 10 Spoon the frosting on top of the cupcakes and decorate!