

Wicked Cupcakes

Inspired by Wicked the Musical



About the show

Inspired by Wicked, I have come up with a recipe for Wicked Cupcakes - a delicious lime cupcake with a hidden green heart inside topped with lime buttercream. The green heart symbolises the feelings we share inside even if we look different on the outside. A secret showstopper, this recipe will tickle girly Glinda's pink and warm the heart of any wicked witch. A global musical phenomenon, Wicked is based on the Gregory Maguire novel, Wicked: The Life and Times of the Wicked Witch of the West, adapted as a musical by genius of the genre, Stephen Schwartz. A prequel to the Wizard of Oz, it explores the relationship between Glinda, the Good Witch of the East, and Elphaba, the Wicked Witch of the West, in the Land of Oz before Dorothy arrives. The show follows their friendship from the very beginning when they become roommates to their final goodbye.

One of the longest running musicals on Broadway and West End to date, it continues to entrance its audience with its tale of magic and friendship.

Notes on the recipe

Choosing the right equipment makes a big difference to this recipe (I've found this out from experience!) so make sure to take the time to get your hands on a small enough heart cutter, cupcake (not fairy cake) cases and green food gel colour paste (instead of the widely available liquid food colouring found in supermarkets) as it creates a more vibrant colour. Soft butter is an important part of this recipe so if you don't remember to leave it out overnight, you can microwave it for 10 second bursts so it is not melted but soft enough to beat.



Ingredients

Makes 12 cupcakes

For the green 'heart' sponge

75g butter, softened, plus a little extra to grease the tin

75g caster sugar

1 medium egg

75g self raising flour, sifted

Zest of a lime

Green Food Gel Colour paste, about three good sized dollops

For the cupcake batter

150g butter, softened

150g caster sugar

3 medium eggs

150g self raising flour, sifted

1/4 bicarbonate of soda

1 tbsp. whole milk

1 tbsp. lime juice

Zest of 2 limes

For the lime buttercream

150g butter, softened

340g icing sugar, sieved

1 tbsp. whole milk

1 tbsp. lime juice



Equipment

A swiss roll tin or shallow baking tin

Greaseproof Paper

A large mixing bowl

A wooden spoon

A spatula

A small bowl

A skewer

A wire rack

A 12 hole cupcake or muffin tin

12 cupcake cases

A teaspoon and tablespoon

A small heart cutter (that fits inside the cupcake cases!)

A zester

Disposable piping bags and tips

A pastry brush

A palette knife



How to make the bake

1. First, make a start on the green sponge by preheating the oven to 170°C. Make a smaller surface area in the swiss roll tin by greasing and lining only half and folding over the edge of the paper to create a false wall. Beat the soft butter and sugar together well until they are light in colour and texture. Add in the egg and beat till well combined before adding the flour and lime zest and giving a final mix. To colour the sponge mix, take out a couple of tablespoons of mixture into a separate bowl and mix in a good amount of food colour until it is very vibrant. (ESB Top Tip : Make sure you add enough paste to the mixture to ensure an intense colour after baking. Don't be afraid to add more if you think it isn't bright enough!) Add the coloured mixture to the whole and mix together thoroughly with a spatula till it is an even colour.

2. Spoon the green mix into the prepared tin and smooth the surface with a palette knife. Then bake for 10 - 14 minutes until the sponge springs back when you touch it and a skewer comes out clean. Take it out of the oven and leave to cool in the tin while you start on the cupcake batter.

3. Line the cupcake tin with cupcake cases. In the same way as you did with the green sponge, beat the butter and sugar together before adding the eggs one by one, and then sift in the flour and bicarbonate of soda. Finally, add in the lime zest and juice, then the milk before giving it all one final stir. (ESB Top Tip : Don't worry that the citrus fruit may make the batter curdle, if you give it a good mix the flour will make it come together!) Put the mix to one side and take the green sponge out of the tin. Remove the paper around the sides and use the small heart cutter to cut out 12 hearts. Return to the cupcake mix and put a teaspoon of the mix into each case. Flatten slightly with the back of the spoon and place one heart in the middle of each case. Make sure each heart faces the same way so you know which way to cut for the big reveal. Then put a spoonful of cupcake batter on either side of the heart to secure it in the centre and a spoonful on top to cover it up. When all the hearts are covered and cases are about 3/4 full, bake in the oven for 15 - 20 minutes until well risen, golden brown and a skewer comes out clean. Leave the cupcakes until to cool completely before starting on the buttercream.

4. To make the buttercream, put the soft butter in a mixing bowl and beat until it becomes almost white. (ESB Top Tip : This makes the finished buttercream light and fluffy!) When the butter is well beaten, sieve in the icing sugar in three stages beating well between each addition. When all the icing sugar is well mixed in, add in the milk and beat before slowly adding the lime juice till the icing is a spreadable consistency. (ESB Top Tip : You can test this by spreading it on a piece of greaseproof paper!)

5. To decorate your cupcakes, take a piping bag fitted with your choice of nozzle and use a pastry brush to stripe the inside of the bag with green gel colour paste. (I used a star nozzle.) Add in half the buttercream, and twist the top until buttercream comes out of the nozzle. Take one cupcake at a time and slowly ice around the edge to the middle finishing off with a Mr Whippy (or Witches Hat) shape on the top. Continue decorating the remaining 12 cupcakes and then share with your best friend and feel 'wicked!'

