

Hedgehog cakes



The
Wildlife
Trusts

#30DaysWild

If you can't get out to forage for wild ingredients or feel unsure about doing so then don't worry! You can still get into the spirit by using what you've got at home to make wildlife-themed cakes. Conjure up your own creation or try these hedgehog cupcakes. This recipe makes 12 cupcakes.

Ingredients

Cupcakes

- 150g unsalted butter
- 150g caster sugar
- 3 free-range eggs
- 1 tsp vanilla extract
- 175g self-raising flour
- 25g cocoa powder

For buttercream

- 150g unsalted butter
- 300g icing sugar
- 2 tbsp milk
- 3 tbsp cocoa powder

For decoration

- 150g small milk or dark chocolate buttons for the spines
- Edible eyes, white icing or melted white chocolate for the eyes

Method

1. Preheat your oven to 180°C and line a cupcake tin with 12 cases
2. Add all of the cupcake ingredients to a bowl and beat together
3. Separate the mixture evenly into the cupcake cases and put in the oven for 15-20 minutes
4. While they're baking, make your buttercream by beating together all of the ingredients
5. Take cupcakes out of the oven and once cooled, spread buttercream evenly over each cake, leaving a point where the hedgehog's 'nose' will be
6. Use the milk chocolate buttons to make hedgehog 'spines'
7. For the eyes: use shop-bought edible eyes or white icing/melted white chocolate and pipe them on
8. Enjoy!



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Spending the afternoon baking some wildlife-themed cupcakes is the perfect Random Act of Wildness if you can't get out into nature. Once you've perfected your hedgehogs, you can switch up the decorations to make all sorts of animals, insects and plants!

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Abbie, from
The Wildlife Trusts

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