



Poo cakes

This quick & easy poo cakes recipe is ideal to get people talking about wee & poo at your coffee morning.

Preparation time 10 Mins

Cooking time 15 Mins

Makes 8 – 10 small cakes

Ingredients

- 100g butter, softened
- 100g caster sugar
- 75g self-raising flour
- 25g cocoa powder
- 1/2 tsp baking powder
- 2 eggs

For chocolate buttercream icing

- 125g icing sugar
- 25g cocoa powder
- 75g butter or spread, at room temperature
- 1 tbsp milk

Method

Preheat oven to 180°C/160°C fan/Gas Mark 4.

Whisk all the ingredients together until smooth and creamy

Set out your cake or muffin cases on a cake tin if you have one and put a spoonful of the mixture in each one

Cook for about 10-15 minutes, when cooked they should spring back if lightly pressed

Leave to cool in the tin for 5 minutes before leaving to cool completely in their cases on a wire rack before decorating

For chocolate buttercream (optional)

Sift the icing sugar and cocoa powder into a large bowl.

Add the butter and whisk until you have a light and fluffy buttercream

For a softer buttercream, whisk a little milk in (optional)

Spread or swirl the icing onto the cooled cakes and decorate with your chosen decorations

Share pictures of your cakes and coffee mornings with us on social media 😊

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