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# DESTINATIONS

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NOW**



# EXPLORE WAKANDA



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## **TOP TRAVEL TIPS: WAKANDA**

Take a cooking class and make Wakanda inspired chocolate cupcakes with buttercream frosting

### **CAKE INGREDIENTS**

- ¾ cup plain flour
- ¼ cup cocoa powder
- ½ cup caster sugar
- 1 tablespoon pure vanilla extract
- 2 teaspoon of baking powder
- 100g butter, room temperature
- ½ cup milk
- 3 eggs

### **ICING INGREDIENTS**

- 1 cup unsalted butter, room temperature
- 3 cups icing sugar
- 1 teaspoon pure vanilla extract
- 2 tablespoons cream
- Pinch of salt

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## ADDITIONAL ITEMS NEEDED

- Red cupcake cases/patty cases
- Assorted red sprinkles
- Printed Wakanda cake toppers



## DIRECTIONS

### Step One

Preheat your oven to 160 degrees Celsius. Sift plain flour, cocoa powder, caster sugar, vanilla essence and baking powder into a bowl. Add butter, milk and eggs, and beat using a mixer.

### Step Two

Once your mixture is blended, spoon or pour it into prepared cupcake tray and bake for 15-20 minutes. Test with a skewer, ensuring the point comes out clean. Let the cupcakes cool.

### Step Three

Make your icing. Add your room temperature butter and icing sugar to a clean bowl and beat with a mixer for 2 minutes. Add vanilla extract, cream and salt. Keep beating until the mixture is smooth.

### Step Four

Time to frost your cupcakes. Use a piping bag, spatula or flat butter knife, pile your frosting high. It's too good to use only a little! If using a spatula or knife to apply icing, smooth in a circular motion until you get a nice even coating across the top of your cupcake. Decorate with red sprinkles, add your Wakanda topper, serve and devour!

*Note: Cupcake toppers can be printed using edible ink on rice paper or icing sheets at home. They can be ordered via party supply companies online and in your local area. Alternatively, they can be printed on paper, cut out and placed on cakes, just remember to remove non-edible items before eating.*

# CUPCAKE TOPPERS

Print with edible ink on rice paper or icing paper, cut out around the outer circle and place on iced cupcakes.



# Print and cut out your boarding passes below

**BOARDING PASS**

Name: \_\_\_\_\_

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Travelling To: \_\_\_\_\_

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