

MORE LOVE
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LESS SUGAR



Noshu Low Sugar Sea Treasures Cupcakes

Bake A
Wish 

Party treats that look super indulgent, but are secretly better-for-you, are always a hit. These delicious, lower sugar delights are our go-to faves for creating that wow-factor when you need to really impress. These cupcakes are even more fun when you get the kids involved with baking and decorating – they'll love you for it!

Makes: 12 Cupcakes **Prep:** 45 mins **Bake:** 30 mins (approx.) **Decorate:** 45 mins

INGREDIENTS

Choc Banana Cupcakes:

- Noshu Low Carb Banana Bread Mix – 450 g (1 pack)
- Noshu 95% Sugar Free Choc Baking Chips – 70 g (1/2 pack)
- Ripe Bananas – 270 g (2 large)
- 3 Eggs (extra-large)
- Unsalted Butter – 125 g (melted)
- Milk or non-dairy alternative – 80 ml (1/3 cup)

Cream Cheese Frosting:

- 250 g – Cream Cheese (chilled)
- 125 g – Butter (room temp, not too soft)
- Powdered Allulose sweetener (300 g) or Powdered Xylitol (200 g)
- 1 tsp Vanilla Extract
- Natural Food Colour(s) of choice (optional)

White Choc Sea Creatures:

- Noshu 95% Sugar Free White Choc Baking Chips – 140 g (1 pack)
- Edible Glitter (optional)
- Cake Sprinkles of choice for cupcake decoration

YOU WILL NEED

- 1 x Standard 12 cupcake tin
- 12 Cupcake cases/liners
- Bowl, spatula and whisk
- Electric beater
- Microwave safe bowl
- Sea Creatures silicone chocolate moulds (available on Amazon or Cake Decorating Shops)
- Piping bag and nozzle for frosting



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Make-A-Wish
AUSTRALIA

METHOD

Preheat oven to 145°C fan forced.

MIX:

1. In a large mixing bowl, mash ripe bananas thoroughly with a fork until no lumps remain. Add eggs, milk and Noshu Low Carb Banana Bread Mix, then pour melted butter on top. Stir with a whisk or spoon until combined.
2. Add Noshu 95% Sugar Free Choc Baking Chips and stir through batter.

BAKE:

1. Pour batter into your prepared cupcake cases/liners in the cupcake tin. Fill each cupcake case/liner approx. $\frac{3}{4}$ full, leaving room for the cupcake to rise once baked.
2. Bake for 30 minutes or until a skewer inserted into the centre comes out clean. Once cooked, set aside on a bench and allow to fully cool before frosting.

WHITE CHOC DECORATIONS:

1. Place Noshu 95% Sugar Free White Choc Baking Chips in a microwave safe bowl. Melt in the microwave on low heat in 20 second increments, stirring in between, until the choc is completely melted and is a smooth and slightly runny consistency.
2. Pour melted choc into the Sea Creatures moulds, ensuring excess choc is scraped off the top of each mould. If using edible glitter, sprinkle into each mould shape prior to pouring the melted choc. Once complete, place in the fridge for 30 minutes to set.
3. Unmould the choc shapes and set aside for decorating.

CREAM CHEESE FROSTING:

1. Combine cream cheese, butter and vanilla extract into a bowl. Sieve the powdered allulose sweetener or xylitol in and mix with a spoon until roughly combined. Using an electric beater, mix on medium-high speed until a smooth piping consistency is achieved (5-10 minutes). The mixture should be able to hold a peak.
2. If you are creating multiple icing colours, separate the beaten frosting mixture into two bowls to colour individually. Add one drop at a time of your chosen food colouring and mix with a spatula until you achieve your desired colour.
3. Fill piping bag with coloured frosting and decorate the cupcakes as desired.

SERVE: Position the sea creature shapes into the frosting as desired, then apply a selection of coloured sprinkles to finish. Serve and enjoy!

STORAGE: Cupcakes can be stored in an airtight container in the fridge for up to 3 days.