



Cupcake Recipe

Make your own delicious cupcakes! These lovely cupcakes will go down a treat. Once they are cooked you can have fun decorating them and then share them with your friends and family.

You will need:

- Large mixing bowl • 12 paper cake cases • 12 hole bun tin • Wooden spoon
- Piping bag with star nozzle • An adult to help you • 100g (4oz) margarine or very soft butter
- 100g (4oz) caster sugar • 2 large eggs • 100g (4oz) self-raising flour

- 1** Pre-heat the oven to 200°C/Gas Mark 6/Fan 180°C.
Place a paper cake case into each hole of the 12-hole bun tin.
- 2** Place all the ingredients into the mixing bowl and beat until the mixture is smooth.
Fill each paper case with the mixture.
- 3** Bake in the pre-heated oven for about 10-15 minutes or until the cakes have risen and are golden brown. Take the cakes out of the bun tin and cool on a wire rack.

For the Icing

You will need:

- 100g (4oz) margarine or very soft butter • 200g (8oz) icing sugar
- 1-2 tablespoons of milk • Decoration of your choice

- 1** Add the butter and icing sugar to the mixing bowl, then beat until smooth.
- 2** The mixture should be a stiff consistency you can pipe. If the mixture is too thick, add the milk a drop at a time. If it is too runny, add more icing sugar until it forms stiff peaks.
- 3** Spoon the icing into the piping bag with a star nozzle and pipe the icing in a large swirl onto each cake.
- 4** Add your own decorations. These could be sprinkles, sweets, chocolates or sugar flowers. Enjoy!

