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Cupcake Recipe

Suitable For 3+ Years



Let's
PRETEND



What You Will Need:

- 110g Softened Butter
- 110g Golden Caster Sugar
- 2 Large Eggs
- ½ tsp Vanilla Extract
- 110g Self-raising Flour

For the Buttercream:

- 150g Softened Butter
- 300g Icing Sugar
- 1 tsp Vanilla Extract
- 3 tbsp Milk

Step By Step Guide:

Cupcakes:

1. Heat oven to 180C/160C fan/gas 4. Line 12 rounds of a shallow muffin tin with cupcake cases. Blend your butter and sugar into a light and fluffy mixture. Beat the eggs and vanilla and then slowly add them to your butter mixture
2. Fold the flour into the mixture and add a small amount of milk – the mixture should be loose and easily fall away from a spoon. Divide the mixture evenly between each cupcake cases, half filling each
3. Cook the cakes for 12-15 minutes until they are firm and a light golden-brown colour. Allow to cool in the tin for 5 minutes. At this point, gently remove the cakes from the tin to allow them to completely cool

Now onto the icing:

1. Beat the butter until it becomes very soft and loose. Continue to beat in the icing sugar bit by bit whilst adding a splash of water to create an easily pipeable mix. Spoon your mixture into an icing bag with a star shaped nozzle. Create a circular motion to create swirls of icing on each cake
2. Now celebrate with a delicious cupcake!

