



ACTIVITY: CUPCAKE BAKING

YOU WILL NEED:

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| 250g (8oz) UNSALTED BUTTER | ICING SUGAR |
| 250g (8oz) CASTER SUGAR | WATER |
| 250g (8oz) SR FLOUR | DECORATIONS |
| PINCH OF SALT | MUFFIN TIN |
| 4 TBSP MILK | PAPER CASES |
| 4 MEDIUM EGGS | |

Set the oven to 190°C or Gas Mark 5. Tip the butter into a bowl and beat it until softened. Add the sugar, flour, salt, eggs and milk and whisk until the mixture is smooth.

Use a traditional-style ice-cream scoop, or spoon, to divide the mixture between all the paper cases. Place both muffin tins in the oven and bake for 15 minutes, then swap over the position of the tins over and bake for a further 3-7 minutes, until both trays of cupcakes are a light golden colour. Transfer the cupcakes to a wire rack to cool after a few minutes.

For the icing, just mix icing sugar with water in a bowl until smooth. Add more sugar if too watery, and more water if too thick. Add a couple of drops of food colouring if you have any. Spread over the tops of the cupcakes with a spoon, and decorate the tops with smarties, or lemon rind, or chocolate drops... anything you have in the house!