Cooking Plan



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

Food colouring

Method

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

2. Beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.

3. Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

4. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.

5. To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt. You could split into different bowls and add food colouring in each to create the flames.

6. Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk. Make sure the icing is nice and thick so it can be build up, add more icing sugar if needed.

7. Add the icing onto the cake and decorate!