Cooking Plan

Sunshine cupcakes

(makes 24)



Ingredients

220g/8oz butter or margarine
220g/8oz caster sugar
4 free-range eggs, lightly beaten
2 tsp vanilla extract
220g/8oz self-raising flour
2-4 tbsp milk

For the buttercream icing:
280g/10oz butter, softened
560g/20oz icing sugar
2-4 tsp milk
a few drops food colouring

Sweets to decorate

Method

1. Preheat the oven to 180C/350F/Gas 4 and line 2 x 12-hole muffin tin with paper cupcake cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the cupcake cases until they are half full.
4. Bake the cupcakes in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 5 minutes, then remove from the tin and cool on a wire rack
5. For the buttercream icing, beat the butter in a large bowl until soft. Add half the icing sugar and beat until smooth.
6. Then add the remaining icing sugar with one tablespoon of the milk, adding more milk if necessary, until the mixture is smooth and creamy. Add the food colouring and mix until well combined.
7. Spread the icing onto the surface of the cupcakes
8. Cut triangles / rays out of yellow fondant / use sweets to make the sun's rays and add eyes!