

Bake for Brain Injury 7th to 13th March

Cupcakes

Ingredients

125g/4oz Odlums Self Raising Flour
125g/4oz Butter or Margarine (room temperature)
125g/4oz Caster Sugar
2 Eggs (room temperature)
Few Drops Vanilla Essence

To Decorate

For Buttercream:

125g/4oz Butter (room temperature)
225g/8oz Icing sugar (sieved)
Few Drops Vanilla Essence
Selection of food colouring
Sweets to decorate (optional)

Method

1. Preheat oven to 180°C/350°F/Gas 4.
Line cup cake tin with baking cases.
2. Beat the butter and sugar together until light and fluffy. Gradually beat in the eggs and the vanilla essence. If mixture starts to curdle, add a little of the flour.
3. Gently stir in remaining flour with a spoon.
Place spoonfuls of the mixture into the baking cases and bake for 15 – 20 minutes until firm to the touch.
4. Remove from the oven and leave on a wire tray to cool.
5. Make buttercream by beating the butter, icing sugar and vanilla essence together until smooth and creamy.

Divide the icing into separate bowls for each colour you want to use, gradually add the colouring, mixing well until required colour is achieved.

Pipe or 'swirl' icing onto each cupcake. Top with sweet if liked!

