



Chloe's Cool Cupcakes

Chloe was famous for her cupcakes; she especially liked the decorating part and was always trying out new ingredients like edible glitter and icing pens!

This is a basic cupcake recipe. You can change the ingredients slightly to make different flavoured cakes, or add all sorts of icings and decorations so every cake is a mini masterpiece

Cake Ingredients

- 125g butter (softened at room temperature)
- 125g caster sugar
- 2 eggs, beaten
- 125g self-raising flour
- 2 tbsp milk
- 1 tsp vanilla extract

You will also need

- mixing bowl
- wooden spoon
- sieve
- tablespoon
- cake tin
- 12 paper cases
- dessertspoon
- cooling rack
- small bowl
- teaspoon

Method

1. Preheat the oven to 190°/gas mark 5
2. Put the butter and sugar in a bowl and cream until light and fluffy.
3. Add the beaten eggs a little at a time, beat well after each addition.
4. Sieve the flour into the bowl and carefully fold in using a tablespoon.

5. Mix in the milk and vanilla extract. Stir until the mixture is smooth and drops of the spoon easily.
6. Divide the mixture between the paper cases (in the tin)
7. Bake in the oven for 15-20 minutes until the cakes are risen and golden brown. Remove from the oven and put on a cooling rack.
8. When the cakes are cool use your imagination to decorate!

Filings and Flavours

Cut a cone from the middle of each cake. Fill the hole with jam, lemon curd, dulce de leche or icing, and replace the plug. Ice the top with icing or buttercream.

Buttercream Icing

Beat 110g butter until soft, then beat in 110g icing sugar a tablespoon at a time.

- For vanilla add $\frac{1}{2}$ tsp vanilla extract.
- For lemon beat in 2 tbs lemon juice.
- For chocolate beat in $\frac{1}{4}$ tsp vanilla extract, 60g melted and cooled milk chocolate, and 2 tbsp cocoa powder.
- Or colour with food colouring!

To Decorate

Use anything sweet to decorate the tops such as small fruit, sweets, chocolate buttons, hundreds & thousands, silver balls, edible glitter

