

## Cupcakes – lesson 1

### Ingredients for Cakes

100g margarine or butter (warm and soft)  
100g caster Sugar  
2 eggs  
Few drops vanilla essence *or* replace 25g flour with 25g cocoa powder  
100g S.R. Flour  
1tsp Baking powder  
12 muffin or cupcake cases

### Notes

- **Don't forget your apron!**
- **Ensure margarine and eggs are at room temperature**
- **Please bring a container to store the cakes in, ready for the next lesson.**

### Method

- 1) Light oven 180C
- 2) Place cake cases in tray tin
- 3) Sieve flour (cocoa) and baking powder into a large mixing bowl. Add margarine, sugar and eggs.
- 4) Mix with handheld whisk for up to 2 mins, until completely combined.
- 5) Divide the mixture evenly between the cake cases only filling about halfway.
- 6) Bake for 18-20 mins until the cakes are well risen golden brown, springy to the touch.

## Cupcakes – lesson 2 - decorations

### Ingredients for Icing

200g Icing Sugar  
6-8 tsps lemon juice or water  
Small decorations for tops i.e. sprinkles, dried fruit, ready made decorations (homemade or shop bought)

### Notes

- **Don't forget your apron!**
- **Check allergies of consumers before serving.**

### Method

- 1) Sieve icing sugar into bowl
- 2) Gradually add the water or lemon juice taking care not to add too much
- 3) Spoon the icing over the cakes and place decorations on the top.

