

Red Nose Day Cupcakes



Ingredients

For the cakes:

- 110g softened butter or margarine
- 110g caster sugar
- 2 eggs, lightly beaten
- 1 tsp vanilla extract
- 110g self-raising flour
- 1-2 tbsp milk

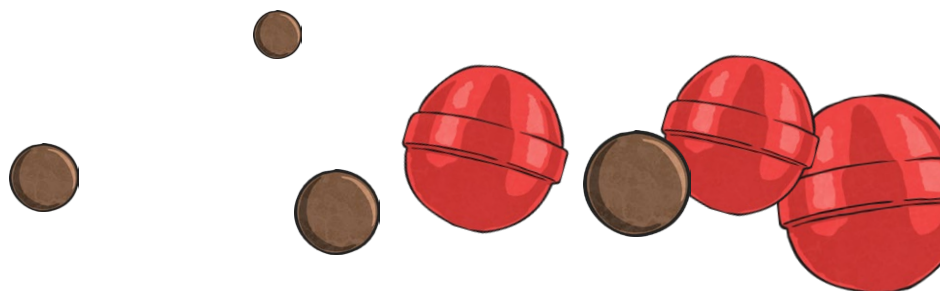
For the buttercream and decoration:

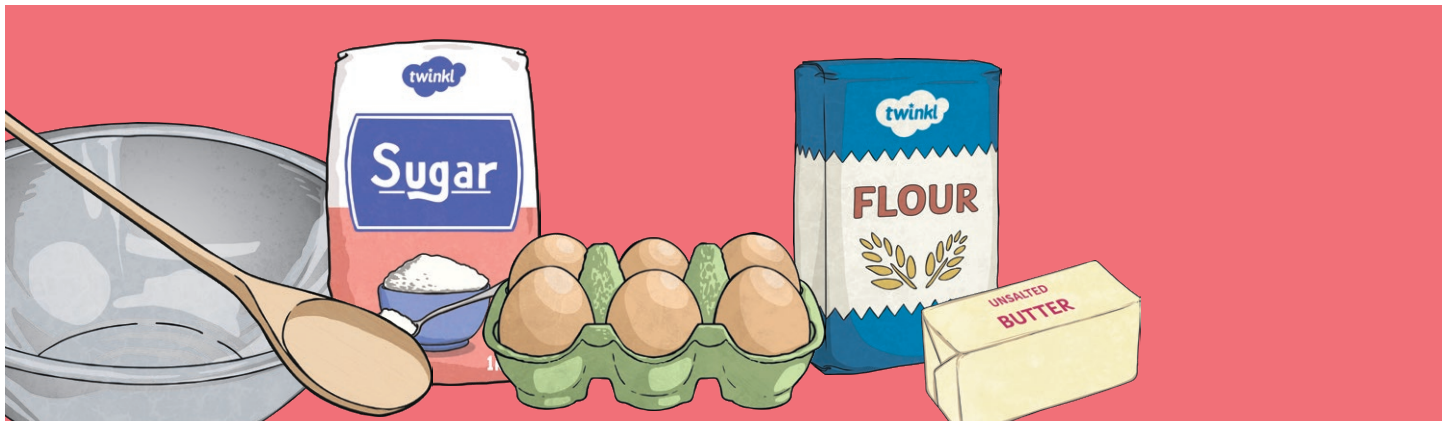
- 600g icing sugar
- 300g softened butter or margarine
- 24 red round lollies – red boiled lollies, raspberry lollies, red coated chocolate lollies (1 per cupcake)
- 48 chocolate drops (2 per cupcake)

Method

For the cakes:

1. Preheat your oven to 180°C/350°F/gas mark 4.
2. Line your cupcake tins with the paper cases.
3. Cream the butter and sugar together.
4. Slowly, beat in the eggs and vanilla extract.
5. Fold in the flour using the metal spoon.
6. Add a little milk to the mixture.
7. Spoon the mixture evenly into the cake cases.
8. Bake your cakes for 8-10 minutes until they are golden brown.
9. Allow them to cool on a wire cooling rack.





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Equipment

An oven

2 cupcake baking tins

24 cupcake cases

Large bowl

Wooden spoon

Tablespoon

Cooling rack

Sieve

Butter knife

Method Continued...

For the buttercream icing and decoration:

10. Beat the icing sugar and butter together until fluffy.
11. Use a knife to spread an even amount of icing over each cake.
12. Place two chocolate drops on each cake to make eyes and one red round lolly in the middle of the cake for the nose.



Makes approx. 24 small cakes