

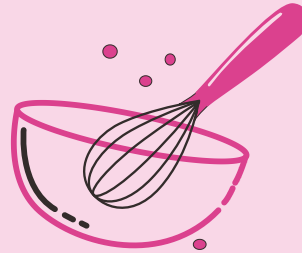
Baking for a breakthrough

Cupcake ingredients:

- 110g softened butter
- 110g golden caster sugar
- 2 large eggs
- ½ tsp vanilla extract
- 110g self-raising flour

Buttercream ingredients:

- 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- 3 tbsp milk
- Blue and pink food colouring



Megan and Isla raised an amazing £82 for our charity by selling baked treats to their neighbours.

Have a go at this cupcake recipe and kickstart your own charity bake sale!

Remember to always ask an adult for help before starting!

Step 1: Heat oven to 180C/160C fan/gas 4 and fill a 12-cupcake tray with cases.

Step 2: Using a whisk, beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each one.

Step 3: Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

Step 4: Bake for 15 mins until golden brown and a fork inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.

Step 5: To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.

Step 6: Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.

Step 7: Stir in the food colouring now. Spoon or pipe onto the cooled cupcakes. Decorate however you like!

