

CUPCAKES RECIPE

Makes 10-12

Ingredients

For the cake

100g softened butter
100g caster sugar
2 large eggs
100g self raising flour
1 level tsp baking powder

For the icing

225g sifted icing sugar
2-3 tbsp warm water
Sprinkles to decorate

Method

1. Heat oven to 200C, 180C fan, Gas 6. Place fairy cake cases into 12 hole bun tin.
2. Measure all the ingredients into a large bowl and beat for 2-3 mins until mixture is well blended and smooth. Fill each paper case with the mixture.
3. Bake in preheated oven for 15-20 mins until cakes are well risen and golden brown.
4. Put icing sugar in a bowl and gradually blend in warm water until you have fairly stiff icing. Spoon over top of cupcakes and decorate.

YOGHURT LOAF RECIPE

Makes 2

Ingredients

150g tub of flavoured yoghurt (strawberry or peach work best)
2 yoghurt tubs of sugar
3 yoghurt tubs of SR flour
3 medium eggs
3oz melted margarine

Method

1. Heat oven to 180C, 160C fan, Gas 4.
2. Place yoghurt in the mixing bowl.
3. Wash and dry yogurt tub to use for measuring other ingredients
4. Stir in sugar, flour, eggs and margarine until the mixture is smooth.
5. Divide mixture into two loaf tins
6. Bake yoghurt loaves for 35/40 mins