

Cup Cake recipe

Ingredients:

2 large eggs
1 tsp vanilla essence (optional)
125g/4oz caster sugar
125g/4oz soft margarine
125g/4oz self-raising flour

To decorate:

tubes of writing icing
marshmallows, blue and silver/grey food colouring for icing, coloured sweets

Method:

1. Heat the oven to 180C/350F/Gas 4. Put all the ingredients in a bowl and beat them together until the mixture is smooth and slightly lighter in colour.
2. Line a bun tin or cup cake tin with paper cake cases and half-fill each case with the cake mixture.
3. Cook the cakes for 18-20 minutes. You can tell they are done when they have risen up, are golden in colour, and spring back into shape when lightly pressed.
4. The cupcakes can be decorated using a basic icing, plus marshmallows, writing icing, food colouring and coloured sweets.

