



## CUP CAKE RECIPE

### YOU WILL NEED:

100 g (4 oz) softened butter  
100 g (4 oz) caster sugar  
2 large eggs  
100 g (4 oz) self-raising flour  
1 level tsp baking powder

**For the icing:**  
225 g (8 oz) sifted icing sugar  
2-3tbsp warm water  
Handful of sweets, to decorate  
*(optional)*

### METHOD

Pre-heat the oven to 200C fan, 180C fan, gas 6. Place cup cake cases into a 12-hole cake tin. Measure all of the ingredients into a large bowl and beat for 2-3 mins until the mixture is well blended and smooth. Fill each paper case with the mixture. Bake in the preheated oven for 15-20 minutes until the cakes are well risen and golden brown.

When cool enough to handle, transfer the cakes from the tin on to a wire cooling rack, to cool further. Put the icing sugar in a bowl and gradually blend in the warm water until you have a fairly stiff icing.

Once the cupcakes have cooled completely, spoon over the top of the cakes and decorate with sweets or toppings of your choice.

Share them with your guests and enjoy!

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