



Spring Cupcakes

Get ready for the holidays with these yummy Spring Cupcakes- why not make this a bit of a decorating competition?.

TASK INSTRUCTIONS



60 - 120 minutes

EQUIPMENT

(Makes 12)

- 2 Medium eggs
- 120g Butter/ Spread
- 120g Caster Sugar
- 120g Self Raising Flour
- 1tsp vanilla extract
- 150g butter
- 300g Icing Sugar
- Sweets to decorate
- Cupcake cases
- Baking Tray
- Mixing bowl
- Wooden Spoon

1. Pre-heat the oven to 170 degrees and line your baking tray.
2. In the mixing bowl weigh the butter and the sugar and cream together.
3. Add the eggs one at a time with teaspoon of the flour and beat in for a few minutes. Add the vanilla extract
4. Gently fold in the flour into the wet ingredients
5. Fill the cases three quarters Full and bake for 18- 20 minutes.
6. Whilst they are cooling mix together the butter and Icing sugar.
7. Once the cupcakes have cooled used the icing and sweets to make your very own spring designs.
8. Have a look at the next page for inspiration.

This activity goes towards badge requirements for;

cubs

SCOUTS



Parent Supervision required
Please be careful when using the oven
You could decorate pre-made cupcakes.



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