

Design your own Party Cupcakes



Easy

Makes 20

Ingredients

20 Dr. Oetker Baking Cases
225g (8oz) butter or margarine
225g (8oz) caster sugar
4 medium size eggs, beaten
300g (10oz) self raising flour
a few drops Dr. Oetker Natural Vanilla Extract

To make the butter icing

175g (6oz) unsalted butter, softened
225g (8oz) icing sugar
a few drops Dr. Oetker Natural Vanilla Extract

To make the glaze icing

300g (10oz) icing sugar
Pink, Blue and Yellow Food Colourings

To decorate

Dr. Oetker Designer and Writing Icing
Selection of Dr. Oetker decorations including; Hundreds and Thousands
and Soft Silver Pearls

Method

1. Preheat the oven to 190°C/375°F/Gas Mark 5. Line cupcake tins with the baking cases.
2. In a mixing bowl, beat together the butter or margarine with the sugar until pale, soft and creamy.
3. Gradually whisk in the eggs, with half the flour. Sieve over the remaining flour and add the Natural Vanilla Extract. Carefully fold into the mixture using a metal spoon.





4. Divide the mixture between the baking cases and smooth over the tops. Bake in the oven for about 20 minutes until risen and lightly golden. Transfer to a wire rack to cool completely.

5. To make the butter icing, beat the unsalted butter to soften and gradually sieve and stir in the icing sugar and add a few drops of Natural Vanilla Extract. For the glaze icing, sieve the icing sugar into a bowl and gradually mix in 2-3 tbsp water to form a thick drizzling icing. Divide between small bowls and add a few drops colourings to each.

6. When you're ready to serve, give 2-3 cakes to each child along with the bowls of icing and some spoons for spreading and drizzling.

7. They can create their own designs on top using the Designer and Writing Icing and Sprinkles. Leave them to it, and give a prize for the best one.

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