

Glimmer Cupcakes



Easy

Makes 12 cupcakes

Ingredients

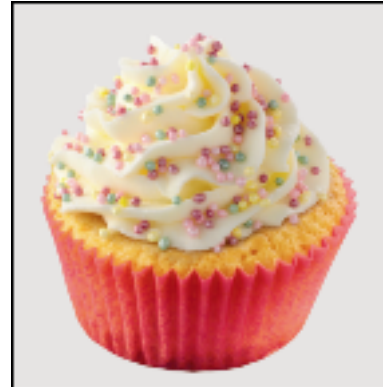
110g (4oz) butter or margarine
110g (4oz) caster sugar
2 medium size eggs
110g (4oz) self-raising flour, sieved
2-3 drops Dr. Oetker Natural Vanilla Extract
Dr. Oetker Fun Baking Cases

To Decorate

150g (5oz) unsalted butter, softened
250g (9oz) icing sugar
2-3 drops Dr. Oetker Natural Vanilla Extract
1 pack Dr. Oetker Glimmer Hundreds & Thousands

Method

1. Pre-heat the oven to 180°C/350°F/Gas Mark 4. Place the Fun Baking Cases into a cupcake baking tray .
2. Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs and the Natural Vanilla Extract. If the mixture starts to curdle, add a little flour. Fold in the remaining flour with a spoon.
3. Place spoonfuls of the mixture into the baking cases and bake for 10-15 minutes until well risen and firm to the touch.
4. Remove from the oven and leave to cool on a cooling rack.
5. To make the buttercream icing, put the butter in a mixing bowl and beat until soft. Gradually sieve in the icing sugar, beating well after each addition, to make a smooth, spreadable icing. Add a few drops of Natural Vanilla Extract to flavour.



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6. Spoon the buttercream into a piping bag fitted with a star shaped nozzle and pipe on top of the remaining cakes to create the swirl effect. Sprinkle with Dr. Oetker Glimmer Hundreds & Thousands to finish.

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