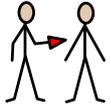
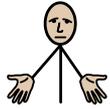




Cupcakes



You



Need:

2



bowls,

1



sieve,



cupcake



cases



175

grams



butter



175

grams

self-raising



flour



175

grams



caster sugar

$\frac{1}{2}$

0.5



teaspoon



baking powder

$\frac{1}{2}$

0.5



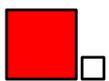
teaspoon



vanilla essence

3

3



large



eggs



Icing



175 grams butter

$\frac{1}{2}$



0.5 teaspoon vanilla essence

3



3 tablespoons of milk



350 grams of icing sugar

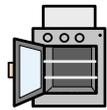


food colouring



sprinkles to decorate

1

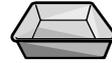


180 c



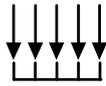
1. Turn on oven to 180 c or gas mark 4

2



2. put cupcake cases on baking tray

3

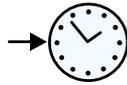


3. put all ingredients in bowl and stir

4

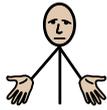


4. Put the mixture in the cupcake cases and



bake for 25 minutes until brown

5



5. cupcakes need to cool

1     
1. Make icing in a different bowl

2    **3**  
2. Put butter, vanilla essence, 3 tablespoons of milk

+     **+** 
and 175 grams of icing sugar in a bowl and stir

3   **+** 
3. Add food colouring and stir

4     
4. When the cupcakes are cool, put the icing

 **+**  
on top and add sprinkles.