

Celebration Cup Cakes

Ingredients for Cakes

100g margarine or Butter (warm and soft)

100g caster Sugar

2 eggs

Few drops vanilla essence (optional) or replace 1 tsp flour with 2 tsp cocoa powder

100g S.R. Flour

1tsp Baking powder

12 cake cases

Ingredients for Icing

100g Icing Sugar

6-8 tsp lemon juice or water

Small decorations for tops

Notes

- **Check allergies of consumer before serving.**



Method

- 1) Light oven 190 C gas mark 5.
- 2) Place cake cases in bun tin
- 3) Place sugar and margarine into a bowl and cream until light and fluffy, gradually cream in the eggs, and add vanilla.
- 4) Sieve flour, baking powder and cocoa into a bowl and cream with a wooden spoon until soft, light in colour and fluffy.
- 5) Divide the mixture evenly between the cake cases.
- 6) Bake for 18-20 mins until the cakes are well risen golden brown, springy to the touch.
- 7) Wash up equipment and Cool on a wire tray.
- 8) Sieve icing sugar into bowl
- 9) Gradually add the water or lemon juice taking care not to add too much
- 10) Spoon the icing over the cakes and place decorations on the top.

