



CELEBRATION CUPCAKES

WELCOMING

When we have visitors, we sometimes do special things. We could make a dessert or cake to celebrate!

Ingredients

125g Butter
3/4 cup Caster Sugar 1 tspn Vanilla
2 Eggs
1 1/2 cups Self Raising Flour 1/2 cup Milk

Method

Cream butter and sugar and vanilla until light and creamy. Add eggs one at a time, beat well. Add flour and milk. Consistency should not be too runny. Fill patty cases about 3/4 full. Bake in pre-heated 200oc oven and cook for 10-12 minutes until golden. Makes approx. 12 cup cakes. Cool on wire rack.

Decorate

To decorate, use icing mix, butter and hot water and food colouring or a store bought icing such as Betty Crockers. You can also use Royal Icing rolled out and cut into shapes either white or coloured with food colouring. Make sure if you colour with food colouring to add a little icing mix. You can also ice cupcakes and top with a baptism themed image. See below.

Templates have been provided for you to print out and laminate and attach to toothpicks for topping your beautiful cupcakes.

