



CORONATION CELEBRATION CUPCAKES!

Parental/Adult supervision is recommended

(Contains Dairy & Gluten)

This recipe makes 12 cupcakes!

Ingredients:

110g Self-raising Flour
100g Caster Sugar
110g Unsalted Butter (softened)
2 Eggs
1tsp Vanilla Extract
Sprinkles
100g Icing Sugar
Strawberries (washed)
Blueberries (washed)

Today we are practicing:

- Hand-eye Coordination
- Reading and Comprehension
- Measuring in Units

Ability level: Age 3 and above

1

Pre-heat the Oven to 180°C / Gas Mark 4.

Line the cupcake tray with cupcake cases.

In a mixing bowl, cream together the butter and the sugar with a wooden spoon until the batter is smooth and fluffy.

2

Crack the eggs into a separate bowl and add the vanilla extract. Lightly whisk to combine.

Add the egg mixture to the batter, beating well to combine.

3

Sieve the flour into the bowl and fold into the batter.

Add 3 tbsp of Sprinkles (or more!) and stir into the batter.

Fill the cupcake cases 2/3 full with batter.

4

Bake in the oven for 15 minutes or until the tops of the cupcakes are a light golden colour.

(When cooked a skewer inserted into a cupcake centre comes out clean.)

Take the cupcakes out of the tray. Leave them to cool completely.

Decorating the Cupcakes!

Sieve the icing sugar into a bowl.

Add 2 tbsp of warm water and stir until the icing is smooth and white.

Spoon the icing onto the cupcakes.

Remove any strawberry stalks.

Top the cupcakes with strawberries and blueberries!



Alternative!

If running out of time buy the cupcakes and just enjoy decorating!



Eat and Enjoy!