

Festive Cupcake Recipe

Make these delicious cupcakes at home, and decorate them with Christmas sprinkles!

Source: <https://www.tamingtwins.com/christmas-cupcakes>

Method

Preheat oven to 180C fan (200C non fan). Put 12 cupcakes cases into your tin.

Cream your room temperature butter with your sugar until it is pale, light and fluffy. Beat in the eggs, one at a time, mixing really well after each egg. Don't worry if it curdles slightly, it will come good.

Mix in your flour, if you are using a mixer you should do this by hand as it helps to keep the cakes moist. Spoon equal amounts of mixture into your cupcake cases. I use an ice cream scoop as this gives the perfect amount and ensures some uniformity.

Bake for approximately 15 minutes. You may need to adjust this depending on your oven. The cakes should be golden and slightly bouncy to the touch.

Meanwhile make your icing. To make your icing beat your butter until its, pale, light and fluffy. Beat in your sieved icing sugar.

Take your cupcakes out of the oven, when they are cooled pipe your Christmas trees. Sprinkle over Christmas themed sprinkles.

Preparation time: 10 minutes

Cooking time: 15 mins

Makes 12 cupcakes

Ingredients

For the cupcakes:

- 150g caster sugar
- 150g unsalted butter
- 3 medium free range eggs
- 150g self raising flour

For the icing:

- 250g unsalted butter
- 500g icing sugar
- Green gel food colouring
- Festive sprinkles



SQUIRES
GARDEN CENTRES

