

Kindness cupcakes

We can spread kindness by baking for others! Follow this step-by-step recipe for the 12 perfect cupcakes. You can make these colourful, using icing sugar or buttercream to decorate!

You will need:

- 110g of self-raising flour
- 110 grams of softened butter
- 110 grams of caster sugar
- Half a teaspoon of vanilla extract.
- 2 large eggs
- Cupcake holders.

For water icing:

- 2 and a half tablespoons of water.
- 300 grams of icing sugar.

For buttercream:

- 300 grams of icing sugar
- 150 grams of softened butter.
- 3 tablespoons of milk.



To change the colour of your icing, add 2 drops of food colouring!

Before you begin, make sure you wash your hands!

- 1) Firstly, Heat the oven to 180C (160c if you have a fan oven!).
- 2) Next, beat together 110g of softened butter and 100g of caster sugar until they are well mixed together (they should look fluffy!). If you have an adult helping, you may ask them to whisk this together using an electrical whisk.
- 3) Add your two eggs into the mixture you have made.
- 4) Once you have completed this, add half a teaspoon and vanilla extract, as well as your flour. Whisk this until the mixture can slowly drip off the spoon and there are no lumps left!
- 5) When your mixture is ready, you can begin to put it in the cupcake holders. Make sure you distribute this evenly, so they are all around the same size!
- 6) Bake these for 15 minutes, until they are a golden brown.

Leave your cakes for 40 minutes, and they will then be ready to decorate!

For water icing:

- 1) Weigh out 200 grams of icing sugar.
- 2) Add 2 and a half tablespoons until well mixed.
- 3) Using a spoon, place this on top of your cupcakes.

For buttercream:

- 1) Whisk together 150g of softened butter with 300g of icing sugar.
- 2) Whisk together slowly until it is nearly smooth, then add in your 3 teaspoons of milk to make it extra creamy.
- 3) Place on top of your cupcakes, using a spoon or piping bag.

If you want to change the colour of your icing, simply add 2 drops of food colouring! This can be any colour you want. You could also add sprinkles if you wish!