

LAKELAND



Serving Suggestion

Make Your Own Marshmallow Cupcake Flowers

Makes 6 light and fluffy marshmallow cupcakes,
perfect for a celebration or home-made gift.

225g

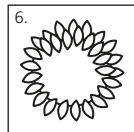
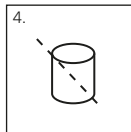
Kit includes: Cupcake mix, icing mix, mallows, cases and sprinkles.

You will need:

1 medium beaten egg, 30g of melted butter, 25g of softened butter, 20ml of semi skimmed milk.

Instructions:

1. Preheat oven to 160°C (fan assisted).
2. Empty the sachet of cake mix into a bowl, add 1 medium beaten egg, 30g of melted butter and 20ml of semi skimmed milk, beat the mixture for approximately 3 minutes.
3. Take the paper cases and place them into a cupcake tray, divide the cupcake mixture equally across the 6 cases. Bake in the centre of the oven for approximately 12-15 minutes. Once baked, remove and place on a wire rack to cool.
4. Whilst the cakes are cooling, cut the mini mallows diagonally in half (as diagram below).
5. Empty the icing sachet into a bowl and mix with 25g of softened butter and beat until smooth. If the icing is too firm, add a small amount of milk. Spread a small amount over the top of the cold cupcakes.
6. Place the mallows cut side up in concentric circles from the outside inwards (as diagram below).
7. Fill the centre of the flower with the sprinkles.



Ingredients:

Cake Mix: Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Rapeseed Oil, Baking Powder (Raising Agents (Disodium Diphosphate, Sodium Hydrogen Carbonate)), Fortified **Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin).

Icing Mix: Sugar, **Wheat** Starch, Colour (Titanium Dioxide).

Pink and White Mini Mallows: Sugar, Corn Syrup, Water, Dextrose, Gelling Agent (Beef Gelatine), Anti Caking Agent (Corn Starch), Flavouring, Colour (Beetroot Red).

Sprinkles: Sugar, **Wheat** Starch, Water, Glucose Syrup, Colour (Beetroot Red), Coconut Oil, Colour (Anthocyanins), Colour (Curcumin), Glazing Agent (Beeswax).

For allergens see ingredients in **bold**.

**Nutritional information
for Average Quantity per 100g**

Energy	1533 kJ 365 kcal
Fat	13.3g
of which Saturates	7.8g
Carbohydrates	56.9g
of which Sugars	37.7g
Protein	4g
Salt	0.8g

Made for Lakeland in UK.