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6x



CUPP KITS

6x



6x



RECIPE

Basic Cupcake Recipe

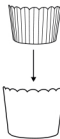
60g soft butter
60g caster sugar
60g self raising flour
1 large egg

- Place all the ingredients into a bowl and mix using an electric mixer until the ingredients are well combined.
- Place white cupcake cases into decorative cupcake cases and place onto a baking tray
- Divide the mixture evenly between the 6 cupcakes.
- Bake for 15-20 mins at 170°C / Gas Mark 3

Buttercream

100g Butter at room temperature
200g icing sugar
1 tablespoon milk

- Beat the butter until soft and light
- Add the icing sugar until fluffy
- Add a small amounts of milk to get perfect consistency.



INGREDIENTS

Sugar decorations with cupcake cases

Sugar, Water, Thickener: (E466), Glucose syrup, Humectant: (E422), Colours: (E133, E160, E162, E172), Glazing agent: (E414).

NUTRITIONAL INFORMATION

TYPICAL VALUES PER 100g

| | |
|-------------------|-----------------------|
| Energy | 1625 kJ / 383 kcal |
| Fat | 0g |
| Carbohydrates | 93g |
| of which sugars / | 90g |
| Protein | 0.3g |
| Salt | 0.8g |

Store in a cool, dry place

44g e

Best before