



REGISTERED CHARITY NO.1015941

## 2000S CUPCAKES

#BIG40



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## Ingredients

### For the cakes

- 280g self-raising flour
- 175g golden caster sugar
- 175g unsalted butter
- 150g pot fat-free natural yoghurt
- 1 tsp vanilla extract
- 3 eggs

### For the icing

- 85g unsalted butter, softened
- 1 tsp vanilla extract
- 200g icing sugar, sifted
- A few drops of food colouring of your choice

### To decorate

- Add sweets or sprinkles

## Method

1. Heat oven to 190C/170 fan/gas mark 5 and line a 12-hole muffin tin with cupcake cases.
2. Put all the cake ingredients into a bowl and mix with a whisk until smooth.
3. Spoon the mix into the cases.
4. Bake for 25 mins until golden and risen and a skewer comes out clean.
5. Cool on a wire rack.
6. For the icing: beat the butter, vanilla extract and icing sugar until pale, creamy and completely combined.
7. Colour the icing with food colouring and pipe onto the cakes using a star-shaped nozzle, decorate with sweets or sprinkles if desired.