

Tiara Friends

You must have an adult around to help you.

Royal Cupcakes

Make your own cupcakes fit for a prince or princess.

- Preheat the oven to 180°C and line a muffin tray with muffin cases.
- Add the butter, sugar, flour and baking powder to a mixing bowl then add the eggs and beat until smooth.
- Spoon the mixture into the muffin cases and bake for 15–18 minutes or until well risen and golden brown.
- Leave the cakes to cool a little in the tin, then lift out and transfer to a wire rack to cool completely.
- To make the icing, beat the butter and half the icing sugar with a wooden spoon until smooth. Add the remaining sugar and mashed strawberries and mix until smooth.
- Cut a small circle from the top of each cake with a knife, then scoop out with a teaspoon and spoon the strawberry buttercream into the centre of the cakes.
- Eat and enjoy!

Ingredients

For the cake:

- 100g self-raising flour
- 100g caster sugar
- 100g butter
- ½ tsp baking powder
- 2 eggs

For the icing:

- 100g butter
- 225g icing sugar
- 50g strawberries

Equipment

- Muffin tray/Muffin cases/
- Mixing bowl/Wire rack

