



Bake Your Own - Lamb and Piggy Cup Cakes

Great fun for children to make and decorate

Ingredients

170gm SR flour / 170gm margarine / 3 eggs

170gm Castor sugar / 40gm Cocoa powder

Buttercream.

110gm margarine / 195gm castor sugar / 28gm cocoa powder.

Decorations.

White marshmallows/ Maltesers / Pink fondant icing / Coloured icing.

Method

1. In a clean bowl mix together the margarine and sugar using a wooden spoon until the mixture is pale in colour and creamy.
2. Sieve the flour and cocoa into the creamed mixture and break in the eggs.
3. Mix together until the mixture comes together.
4. Place the cupcake cases into the muffin tin holes and fill with the cake mixture.
5. Bake in oven gas 6 , 200 c/ 180c fan for approx. 20 minutes. Cool on a wire rack.
6. Make butter cream by mixing the margarine, icing sugar and cocoa powder together until creamy.
7. Spread the buttercream over the cakes and top with marshmallows and maltesers for the sheep and use some icing to decorate sheep's head. Roll out fondant icing and using a plain cake cutter, cut out circles and place over the buttercream . Cut some smaller circles for the nose and pipe some black icing for the nose and eyes. Finally cut some small triangles for the ears.
8. Serve and enjoy!



Always ask for an adult's permission before cooking in the kitchen