



The Very Hungry Caterpillar Cupcakes

Ingredients

- 125g butter or margarine
- 1 3/4 tsp vanilla flavouring
- 1/2 cup caster sugar
- 2 eggs
- 1 1/2 cups self-raising flour
- 1/2 cup milk
- Paper cake cases
- Icing
- Cherries, chocolate drops,
- Sprinkles etc. to decorate

Equipment

- Large mixing bowl
- Sieve
- Teaspoon
- Tablespoon
- Wooden spoon
- Measuring cup
- Cup (to break eggs into)
- Bun tins or muffin tray
- Wire cooling rack
- Small knives (for spreading icing)

Method

1. Heat the oven to 180°C (350°F), gas mark 4.
2. Put the butter/margarine and the sugar in the bowl and beat with the wooden spoon until pale and creamy.
3. Break the eggs one at a time and add them to the butter mixture, beating after you add each egg.
4. Sift in half the flour and stir in gently.
5. Sift in the other half of the flour and stir in gently.
6. Add the milk and stir again.
7. Put the paper cases in the bun tins.
8. Spoon the mixture into the cases.
9. Bake for about 15 minutes until lightly browned.
10. Removed from oven and leave to cool on a wire rack.
11. Ice and decorate your cupcakes with whatever you have available.
12. Encourage the children to be creative!

*You can make butter icing with 30g of butter, 2 cups of icing sugar and 2 tablespoons of milk. Mix together and add food colouring of your choice.