



Hungry Caterpillar Cupcakes

For the cake

- **150g** Butter (unsalted) (softened)
- **150g** Unrefined golden caster sugar
- **3** Egg(s) (free range) (beaten)
- **150g** Self-raising white flour
- **½ tsp** Baking powder
- **1** Lemon zest
- **1 tsp** Lemon juice

For the decoration

- **175g** Fondant icing sugar
- **0** Green food colouring
- **175g** Sugar paste icing (white)
- **0** Chocolate buttons
- **0** Jelly beans (for the nose)
- **0** Sprinkle decorations (orange)
- **0** Liquorice (thin, Black strips)
- **0** Red food colouring

Method

1. Preheat the oven to 180°C (160°C, 350°F, gas mark 4). Place paper cases in a 12 hole muffin tin. If you want to weigh it out, that's 50g per case.
2. Beat the butter and sugar in a mixing bowl until light and fluffy.
3. Beat in the eggs a little at a time until smooth. Sift in the flour and baking powder, lemon zest and juice and gently fold in until incorporated.
4. Spoon into the paper cases and bake for 17-20 minutes, until golden and springy to the touch. Remove from the tin and cool on a wire rack.
5. For the icing, sift the fondant icing sugar into a bowl and mix with the hot water as directed on the packet, until smooth. Add a few drops of green food colouring and spread over the top of the cakes. Stick an orange jelly bean in the centre of each cake for the nose.
6. Colour 3/4 of sugar paste icing with green food colouring (reserve some to make the mouth) roll into balls and stick on top of the frosting for the eyes. Attach chocolate buttons to the sugar paste icing balls with a small dab of frosting. Dilute a little green food colouring with water and paint onto the lower half of the sugar paste icing balls, using a fine brush. Attach 2 liquorice strips above the eyes for the feelers.
7. Sprinkle orange sprinkles on top of some of the cakes and attach liquorice strips to form legs.
8. Knead a small amount of red food colouring into the remaining sugar paste icing and cut into mouth shapes. Place on the cakes.



Butterfly Cakes

For the butterfly cakes

- **250g** Butter (unsalted) (softened)
- **250g** Unrefined golden caster sugar
- **4** Egg(s) (free range)
- **250g** Self-raising white flour
- **185ml** Milk (whole)

For the icing

- **140g** Butter (unsalted)
- **280g** Icing sugar
- **2 tbsp** Milk (whole)

Method

1. For the cakes, preheat the oven to 180°C fan (160°C, 350°F, gas 4) Line a 12-hole muffin tray with paper cases.
2. Place the butter and sugar in a bowl and beat until pale and creamy. Add the eggs one at a time, beating until well combined. Fold the flour into the mixture and add the milk.
3. Divide the mixture between the cases and bake for 20 - 25 minutes. Remove from the oven and cool on a wire rack.
4. For the butter icing beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
5. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Beat in the milk if necessary, to loosen the mixture.
6. Using a small pointed knife cut a circle about 2.5cm width out of the cake leaving a cavity in the centre. Cut the round in half and set aside. Now fill the centre of each cake with the buttercream and return the two pieces of cake to sit on top like butterfly wings. Dust with icing sugar to serve.

Simple Fairy Cakes



For the Cakes

- **100g** Butter
- **2** Eggs
- **2 tsp** Nielsen Massey Vanilla Extract

Vanilla extract is a superior flavouring ingredient, derived solely from the vanilla pod by soaking it in alcohol and water. Only vanilla extract has the true flavour and aroma of vanilla pods, producing a fuller, richer taste which will transform the taste of any recipe. Vanilla is also a flavour enhancer so will work with other ingredients and flavours in a recipe to give amazing results! It is a versatile ingredient which can be used in both sweet and savoury dishes, try it in your cakes, cupcakes and buttercream.

We always recommend using an extract rather than essence when baking. Our favourite extract is Nielsen-Massey, it gives consistently great results, the vanilla pods are hand picked in the finest growing regions of Mexico, Tahiti and Madagascar and enter a cold

extraction process to extract the vanilla from the pod whilst still preserving over 300 flavour compounds.

- **100g** Silver Spoon Caster Sugar

Silver Spoon Caster Sugar has finer granules which incorporates more air into your bakes which means it is perfect for adding volume to a mixture when baking and produces extra light cakes. This sugar is also homegrown using sugar beet.

- **100g** Allinson Self-Raising White Flour

For the Icing

- **150g** Silver Spoon Icing Sugar

This is refined white sugar ground to a fine powder with the addition of an anti-caking agent. It dissolves on contact with liquid and is therefore used to sweeten foods that require a smooth texture. It can be used to cover cupcakes and sponges, is easy to colour and flavour and is perfect for butter cream.

- **Handful** Sprinkle Decorations

1. Preheat the oven to 170°C (fan 150°C, gas mark 3). Line a muffin tray with 10-12 paper cases.
2. Beat together the butter and sugar, then add in the eggs one at a time mixing between each addition. Add the vanilla extract.
3. Carefully fold in the flour until just incorporated.
4. Spoon the mixture into the paper cases and bake for 15-20 minutes until golden on top. Insert the tip of a knife into the cases to check that they are baked throughout. If they are ready the knife should be clean when removed from the sponge.
5. Allow to cool on a rack.
6. To make the icing, add a few drops of water to the icing sugar until the consistency becomes smooth and glossy. Add more water if needed, or if the icing becomes too runny add a touch more icing sugar to thicken.
7. Spoon the icing on to each cake and decorate with a handful of coloured sprinkles.