



Bumblebee Cupcakes

Sell them to friends at school and raise money for BBCT!



Ingredients

For the cupcakes (makes 20)

150g self raising flour
125g soft margarine
125g caster sugar
2 eggs
2-3 drops of vanilla essence

For the icing

250g icing sugar, sifted
2-3 tablespoons of warm water
A few drops of different coloured food colouring.

Making the cupcakes

Preheat the oven to 180°C.

Stand 20 paper cake cases on a baking sheet.

Sift the flour into a large mixing bowl. Add the margarine, sugar, eggs and vanilla essence then beat with a wooden spoon for 1-2 minutes, until evenly blended.

Using a teaspoon, divide the mixture equally among the little cake cups.

Bake for about 15 minutes. The tops should be lightly browned.

Transfer to a wire rack to cool.

Making the icing

Sift the icing sugar into a mixing bowl and add in enough water to make a smooth paste. Divide the icing and colour using different food colourings.

How to assemble

Use a small plastic freezer bag and snip off a corner to pipe the icing. Using the different coloured icing, decorate your cake like your favourite bumblebee or flower.