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.