

Bake it and

#GoPink



PINK VANILLA CUPCAKES

Ingredients

For the cupcakes

200g stork/baking butter
200g caster sugar
200g self Raising flour
3 eggs

For the frosting

250g unsalted butter
500g icing sugar
Pink food colouring
(Piping bag and nozzle)
Sprinkles!!!

Method

Cupcakes

1. Pre heat the oven 150 degrees.
2. Add stork/baking butter and sugar to a bowl, mix with an electric mixer until pale and combined together.
3. Add flour and eggs - whisk until pale and smooth.
4. Add into cupcake cases in a cupcake tin - this recipe will make 12, and maybe a few extras depending on this size of your cupcake tin.
5. Bake in a preheated oven for 20-22 minutes - the top will be springy when fully cooked. You can also pop a knife in the middle of the cupcake to make sure cooked through.
6. Allow to cool for 30 minutes or more.

Frosting

1. Add unsalted butter to a bowl - whisk well until smooth and paler in colour.
2. Add in icing sugar - if icing sugar is lumpy use a sieve to make finer.
3. Mix ingredients together well.
4. Add pink food colouring - a little for pale pink, more for a brighter pink.
5. Add frosting to a piping bag to add a lovely swirl, or use a knife to smooth on top of your cupcakes if you don't have a piping bag.

We highly recommend adding lots of sprinkles to make your creations extra sparkly for Breast Cancer Awareness Month.

Recipe kindly donated by Royle Bakes Bakery, Denbighshire
Instagram: @royle_bakes | Facebook: Royle Bakes



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