

Tea & Talk Easy cupcake Recipe

Ingredients:

100 g self-raising flour
1 level tsp baking powder
2 large eggs
100 g softened butter
100 g caster sugar

To decorate:

225 g icing sugar
2-3 tablespoons of warm water
Some sweets or pieces of chocolate to decorate

Instructions:

1. Heat the oven to 200C fan, 180C fan, gas 6.
2. Put bun cases into a 12-hole bun tin
3. Measure all the ingredients into a large bowl and beat for 2-3 minutes until the mixture is well blended and smooth.
4. Fill each paper case with the mixture.
5. Bake in the preheated oven for 15-20 minutes until the cakes are well risen and golden brown.
6. Lift the paper cases out of the bun tin and cool the cakes on a wire rack.
7. Put the icing sugar in a bowl and gradually blend in the warm water until you have a fairly stiff icing.
8. Spoon over the top of the cakes and decorate with sweets.