



Unicorn Cupcakes



Cupcake Method

- 1) Add the softened butter and caster sugar to a large mixing bowl cream together until light and fluffy, the better this mix is creamed together the lighter the finished sponge will be.
- 2) Slowly add the beaten eggs and the vanilla to the creamed butter and sugar mix.
- 3) Sift in the flour and baking powder folding in the mix gently to form a nice smooth batter.
- 4) Fill the cupcake cases two thirds full, this can be done using a piping bag to keep things neat, this will yield 12-16 cupcakes depending on the size of the cupcake cases.
- 5) Bake in a pre heated oven at 160oc for 10-12 minutes or until well risen and a metal skewer comes out clean from the centre.
- 6) Allow to cool on a wire rack before decorating.

Buttercream

- 1) Beat the butter in a large mixing bowl until smooth and glossy.
- 2) Add half the icing sugar and slowly work into the mix, then add the other half along with the vanilla and the milk and mix till the butter cream as formed.
- 3) This can then be divided up into smaller bowls to be coloured to your liking, be careful when adding colourings as they can loosen the buttercream. If this happens add small amounts of icing sugar to the cream until it comes back.
- 4) The cream can be layered inside the piping bags at different stages to create multi-coloured effects, garnish with unicorn dust.

Ingredients

- Cupcake cases
- 125g Softened unsalted butter
- 125g Caster sugar
- 4 Whole Free-range eggs
- 150g Plain Flour
- 5 g Baking powder
- 5ml Vanilla extract
- Butter Cream topping
- 150g Softened Butter
- 300g Icing sugar
- 5-10ml milk