

What are we making?

what

?

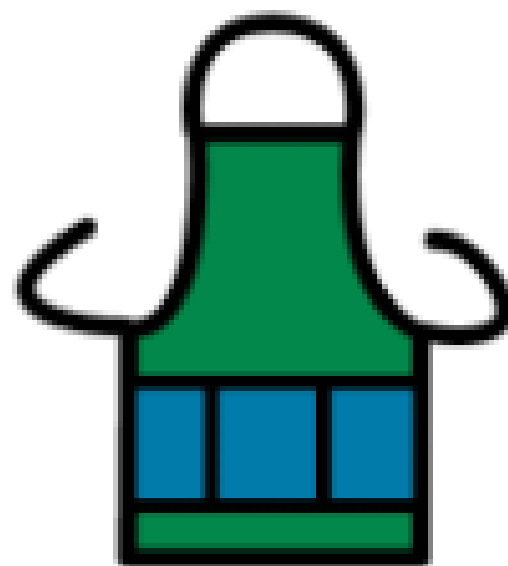




Cupcakes



wash hands



apron on



things you will need



weighing scale



bowl



wooden
spoon



12 cupcake
case



muffin tin



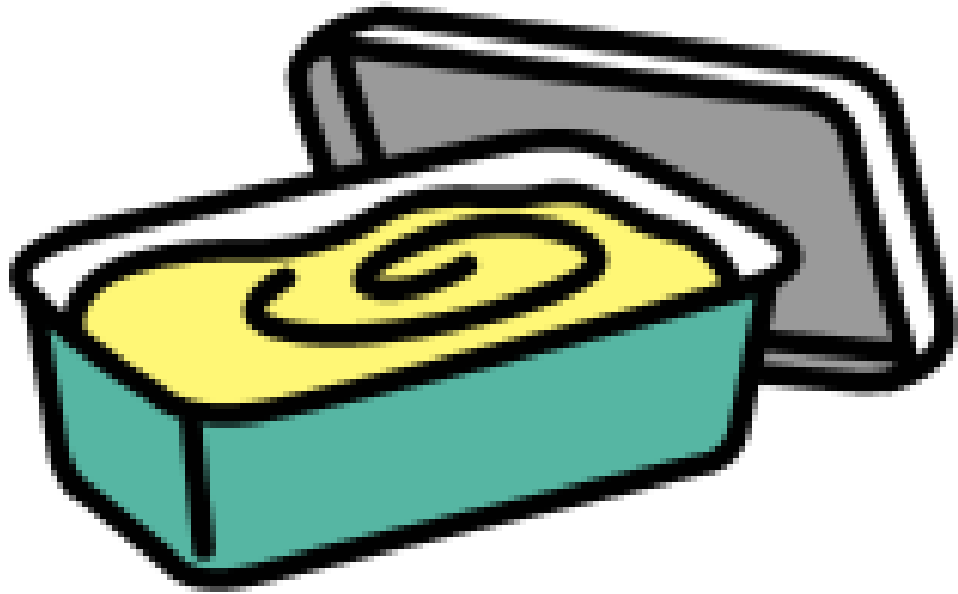
whisk



ingredients
for cakes

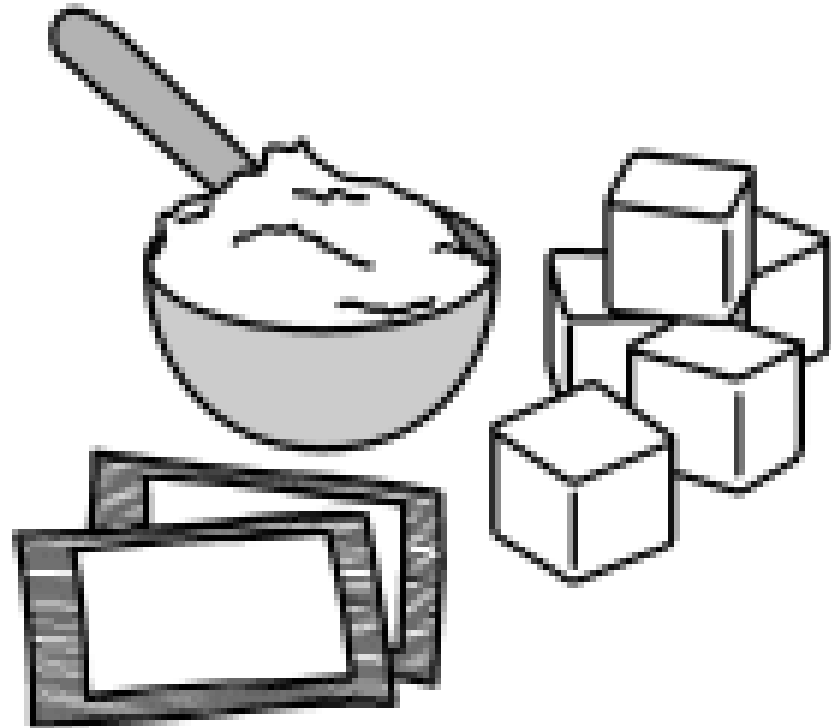


110g self-raising
flour



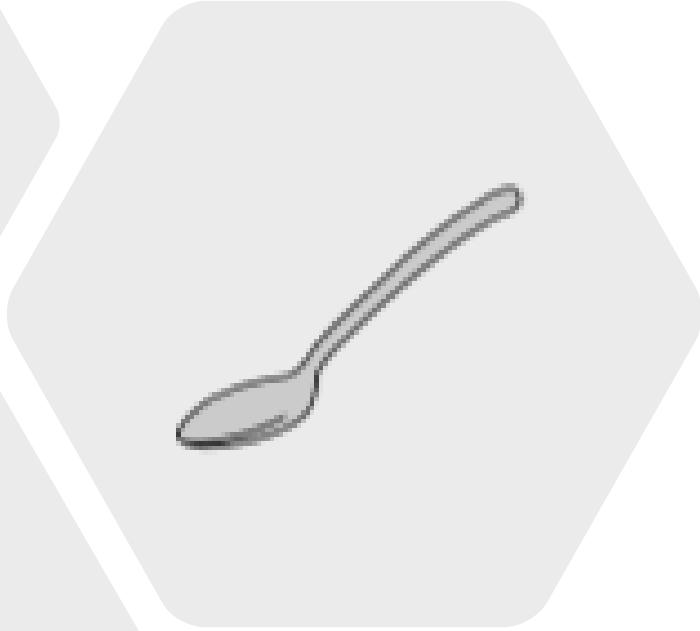
butter

110g softened
butter



sugar

110g caster sugar



$\frac{1}{2}$ tsp vanilla extract



2 eggs



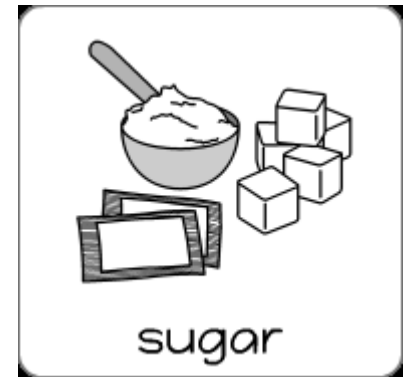
Ingredients for buttercream

150g softened butter



butter

300g icing sugar

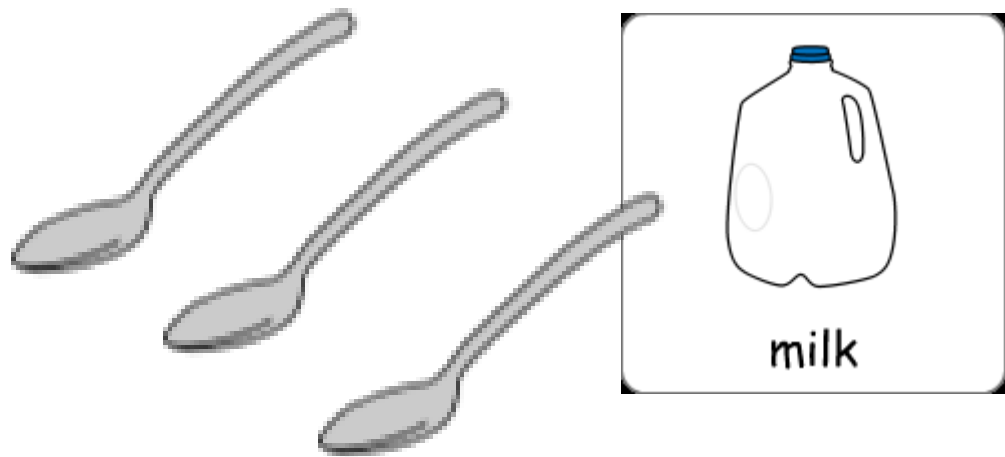


sugar

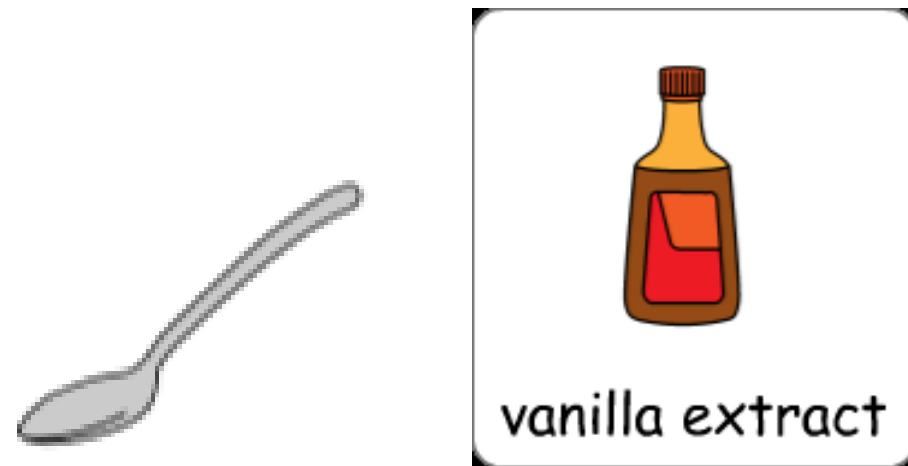
Food colouring
(optional)



food colouring



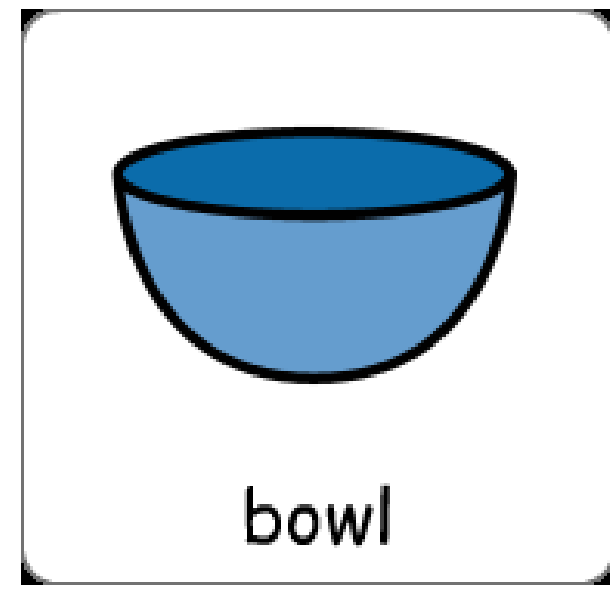
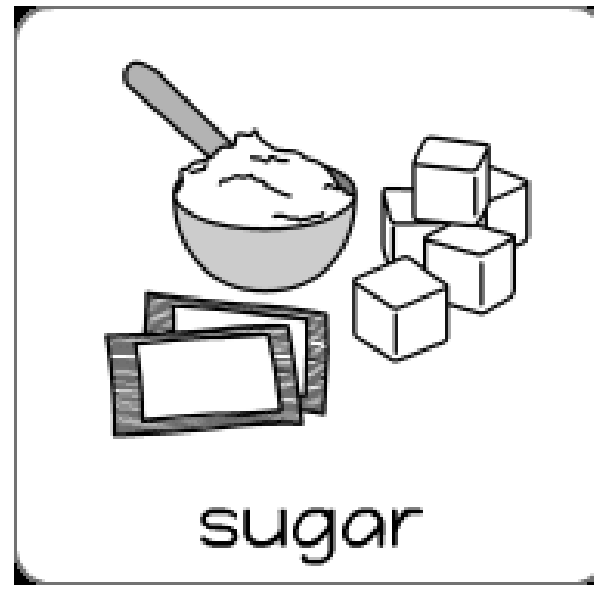
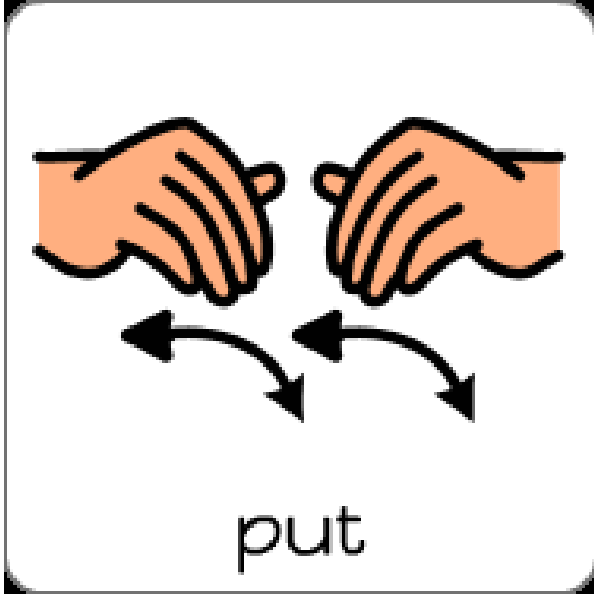
3 tablespoons milk



1 tsp vanilla extract

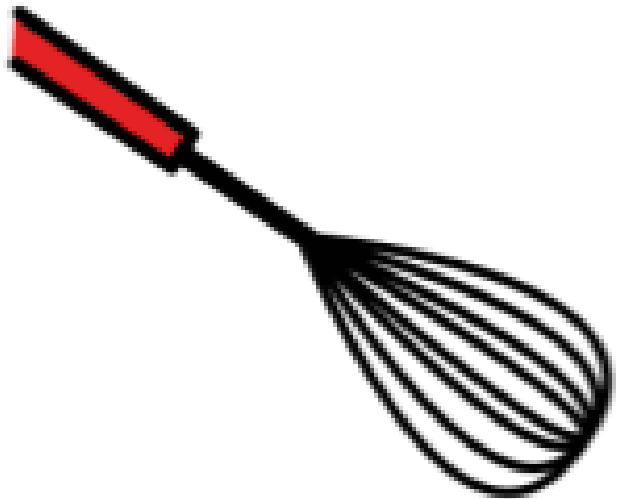
What to do



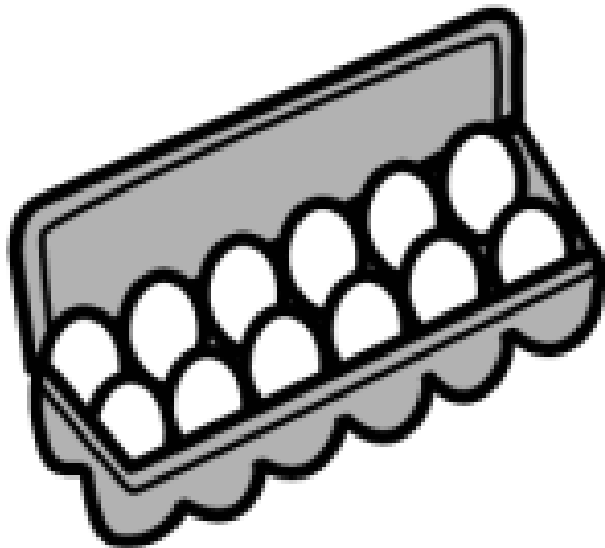


Put the butter and sugar in a bowl.

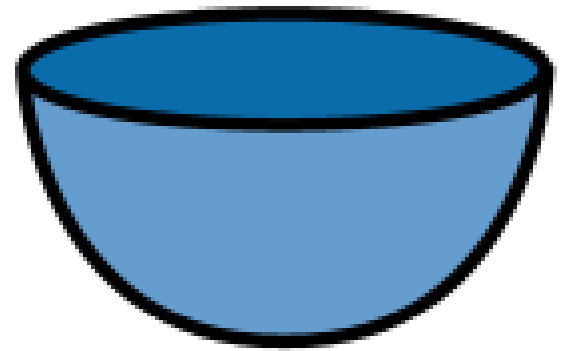




whisk

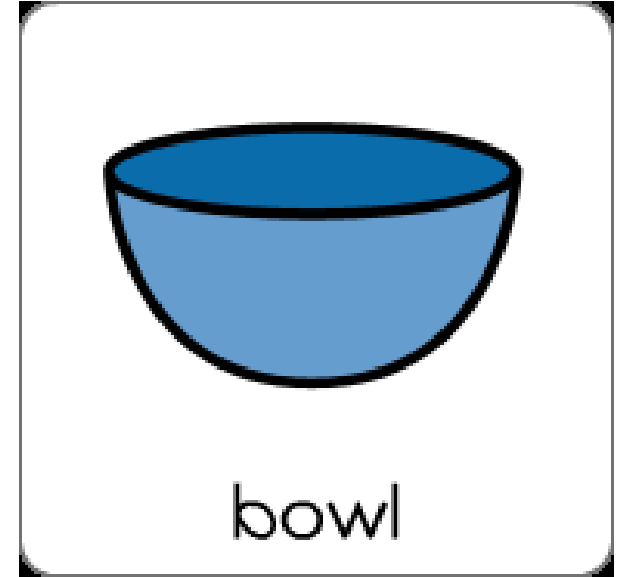
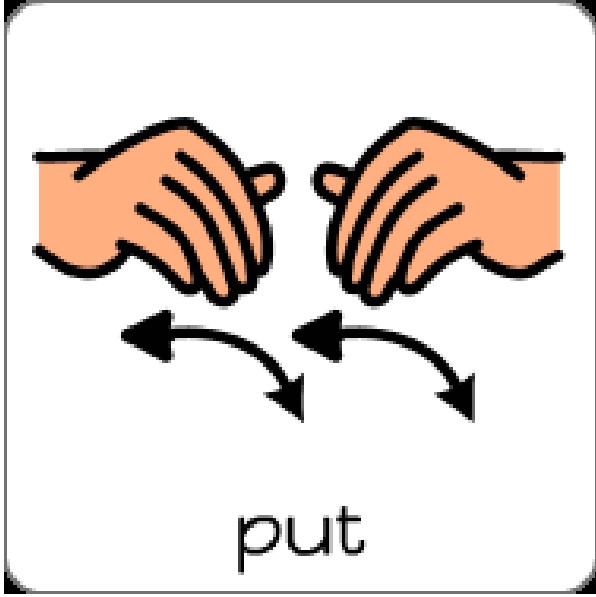


eggs

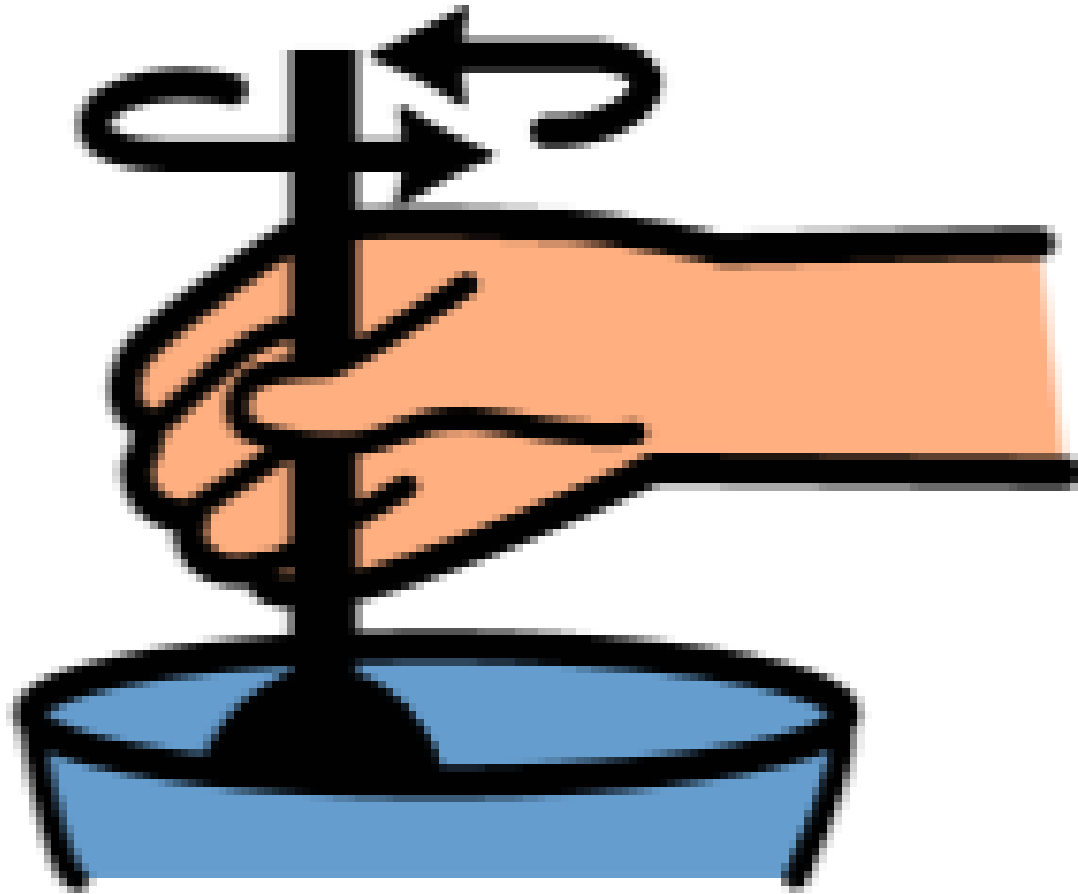


bowl

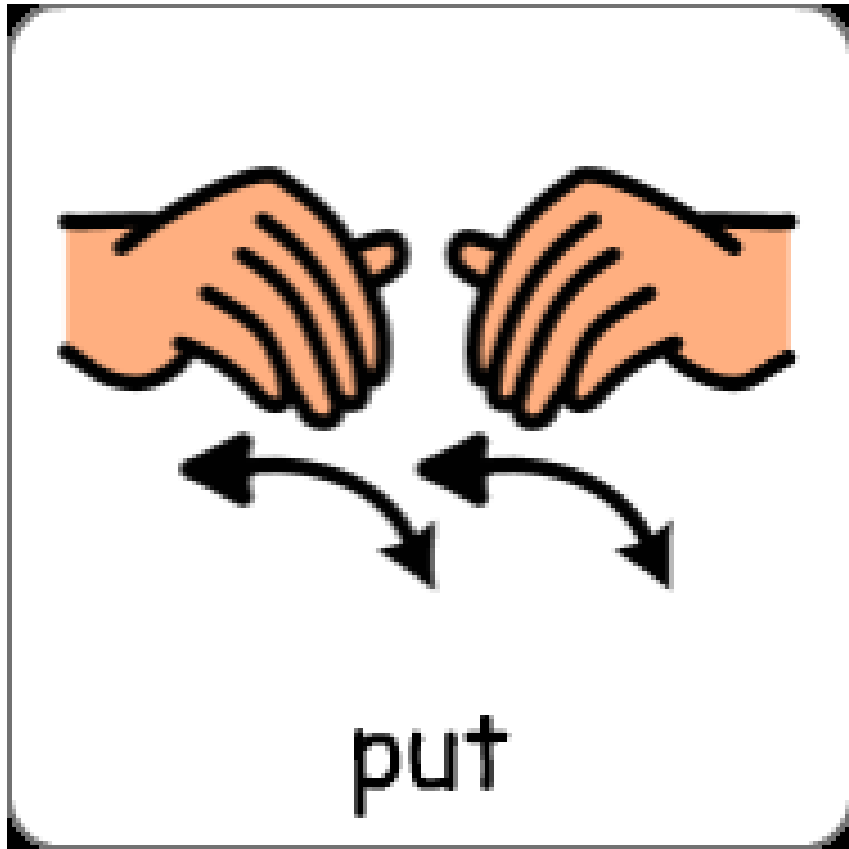
Whisk eggs and stir into the bowl.



Put vanilla and flour in bowl.



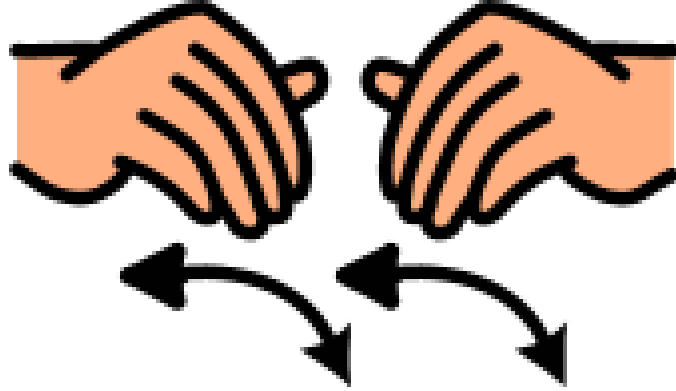
stir



Put mixture in to cupcake cases.



muffin tin



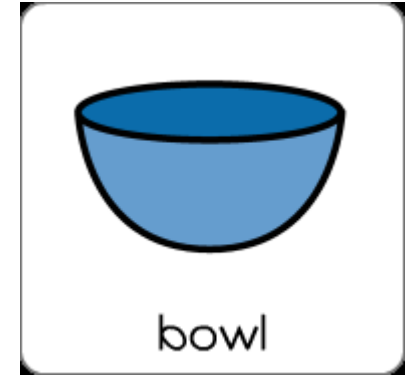
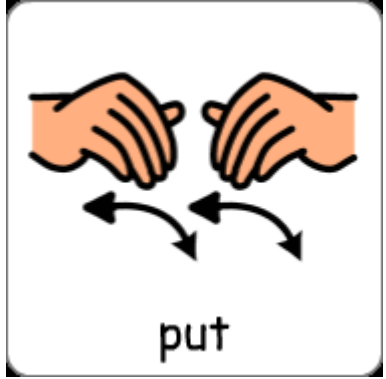
put



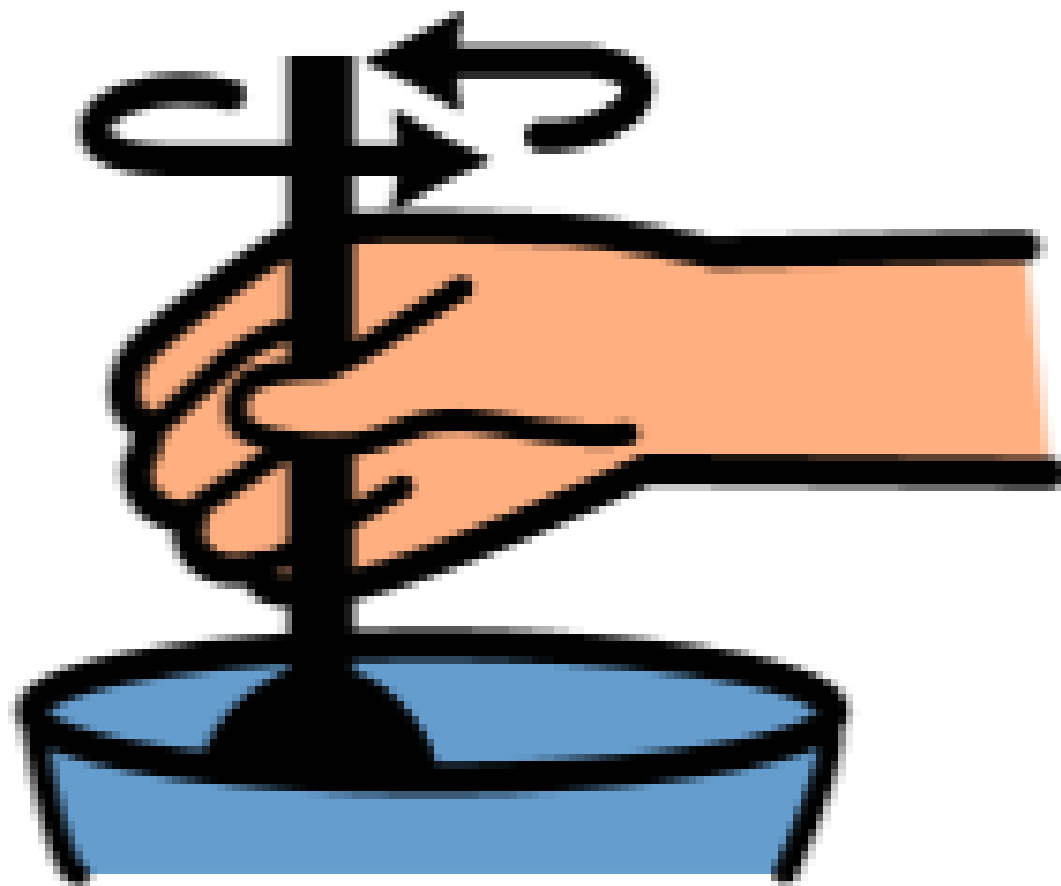
oven

Put in oven at 170 electric/ 4 gas for 15 mins.

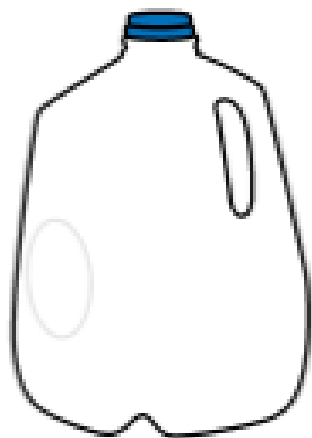
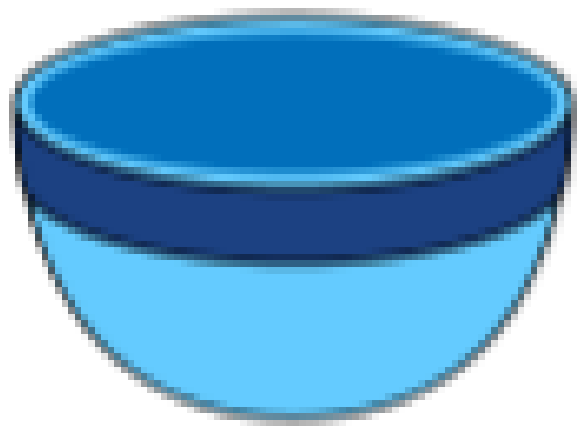
Buttercream.



Put butter, icing sugar and vanilla in a bowl.



stir

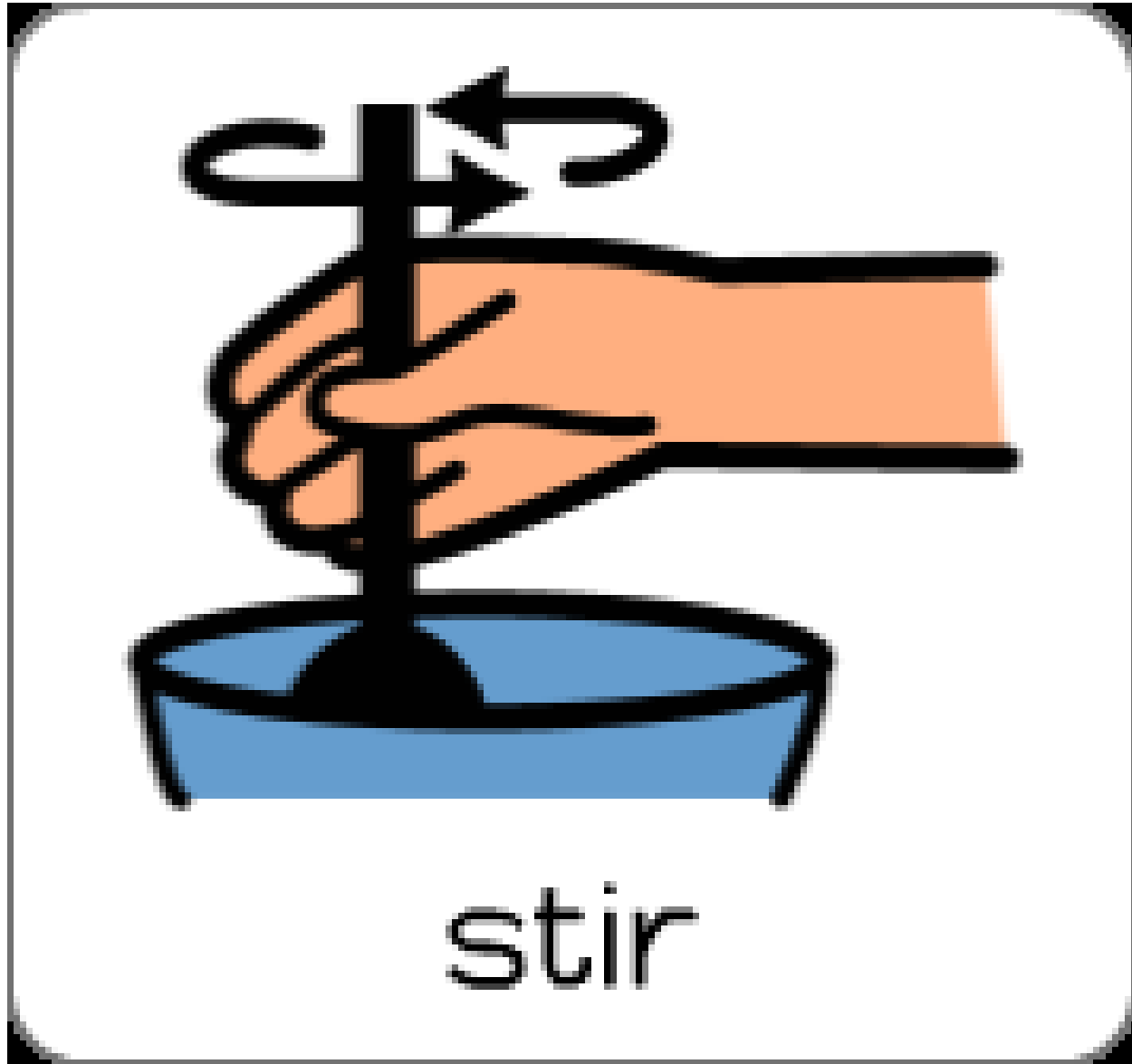


milk



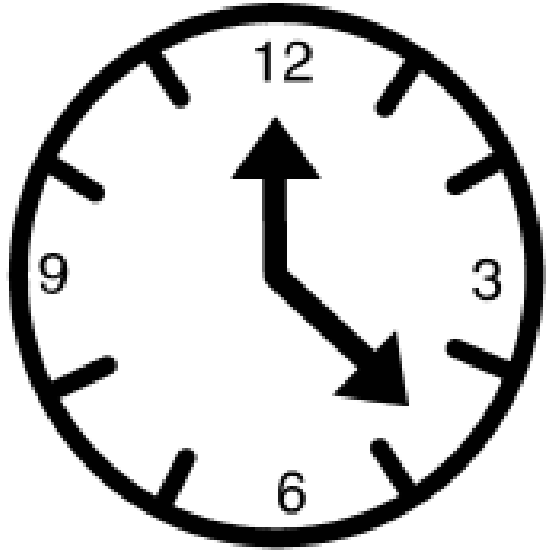
food colouring

Add milk and, if you want to, some food colouring into a bowl.





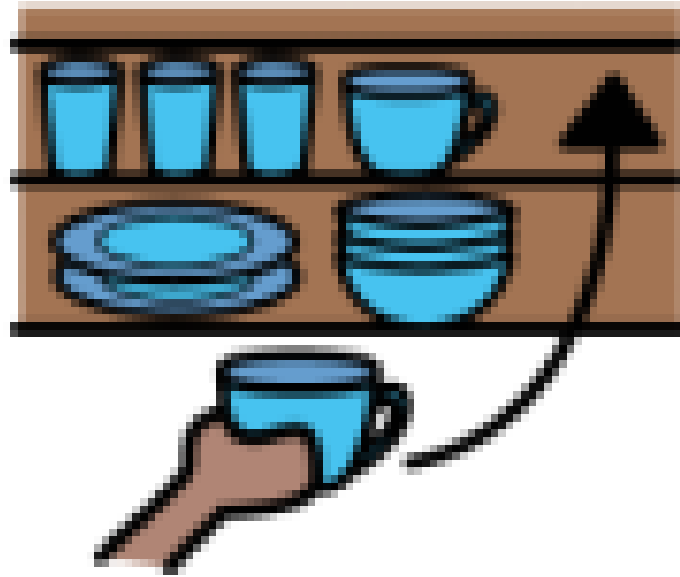
Spoon onto cakes when they are cool.



Time to tidy up



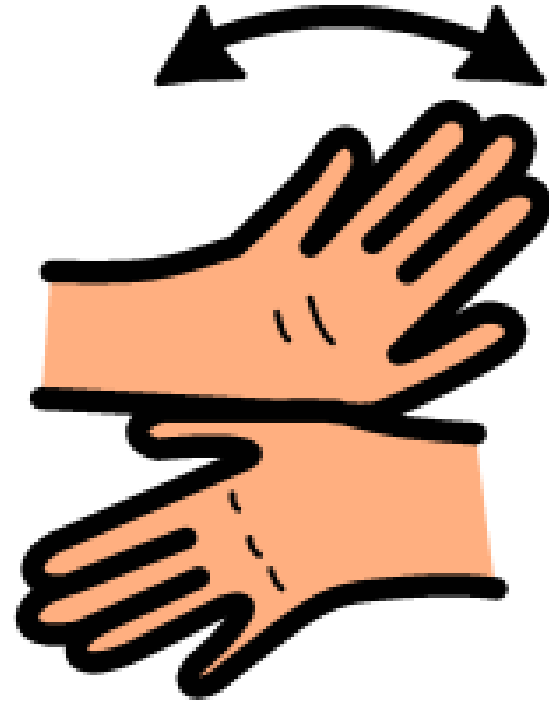
wash dishes



put away
dishes



clean table



finished