



COMPASSION Cupcakes

Donated by Antonia Kime

Ingredients

Cake Mixture:

- 6 oz — Castor Sugar
- 6 oz — Organic Butter
- 3 — Free-range eggs
- 6 oz — Self raising flour
- 1 tsp — Vanilla Essence

Icing:

- 200g — Organic Cream Cheese
- 100g — Organic Butter
- 800g — Icing sugar
- Drop of green natural food colouring
- 1 tsp — Vanilla Essence

Decorative free-range hens and eggs

- Rolled icing
- Red and orange food colouring



PTO

Method

Preheat the oven to Gas Mark 4 / 180°C / 350°F

Cake mix

Cream the sugar and butter together until it looks like ice cream (a mixer will always do this best). Next, add the delicious free range eggs and continue to beat well. Once combined, add the flour and vanilla essence. Divide the mixture among the 12 cupcake cases and bake for 20 minutes. The cupcakes should be golden brown and light to the touch.

Icing

Use room temperature butter and cream cheese for best Compassionate Cupcake results. To make the icing, simply place all the icing ingredients in a bowl and beat thoroughly. Pipe the icing onto your cooled Compassion Cupcakes.

Decorative free-range hens and eggs

Place your rolled icing on to a clean surface and using a small hen shaped cutter, cut out 12 hens. This is very easy to do and kids love it! It's like cutting out cookies from dough. You can make the eggs from the left over roll icing by rolling up a small amount in your fingers. Using red and orange food colouring, you can paint your hens, as seen overleaf.

Enjoy selling your Compassion Cupcakes!



Antonia Kime — Queen of Cupcakes

Call 01483 521953, email supporters@ciwf.org or visit bakewithcompassion.org