



Karri's Cool Koala Cupcakes!



Ingredients

For the cakes:

- 110g softened butter or margarine
- 110g caster sugar
- 2 eggs, lightly beaten
- 1 tsp vanilla extract
- 110g self-raising flour
- 1-2 tbsp milk

For the buttercream and decoration:

- 600g icing sugar
- 300g softened butter or margarine
- Black food colouring
- 48 marshmallows (2 per cake)
- Chocolate drops (2 per cake)
- Large chocolate buttons

Method

For the cakes:

1. Preheat your oven to 180°C/350F/gas mark 4.
2. Line your fairy cake tins with the paper cases.
3. Cream the butter and sugar together.
4. Slowly, beat in the eggs and vanilla extract.
5. Fold in the flour using the metal spoon.
6. Add a little milk to the mixture.
7. Spoon the mixture evenly into the cake cases.
8. Bake your cakes for 8-10 minutes until they are golden-brown.
9. Allow them to cool on a wire cooling rack.





Karri's Cool Koala Cupcakes!

Equipment

An oven

2 fairy cake tins

Cake cases

Large bowl

Wooden spoon

Large metal spoon

Cooling rack

Sieve

Palette knife

Method Continued...

For the buttercream icing and decoration:

10. Beat the icing sugar and butter together until fluffy.
11. Add one small drop of black food colouring so the icing turns grey.
12. Use the palette knife to spread an even amount of buttercream over each cake.
13. Place two marshmallows on the side of each cake to make the koala ears.
14. Place two chocolate drops on each cake to make the eyes and one chocolate button in the middle of the cake for the nose.
15. Enjoy eating Karri's Cool Koala Cupcakes!



Makes approx. 24 small cakes