

Holly Cupcakes

Ingredients:

- 115g butter or Soft margarine
- 115g caster sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 115g Self-raising flour

To decorate:

- 75g unsalted butter
- 1 teaspoon vanilla extract
- 140g icing sugar
- 1-2 tablespoons of milk
- ready to roll green icing
- red Smarties

Equipment:

- muffin tray
- paper cases
- holly leaf cutter

Method

- 1 - heat oven to 180°C
- 2 - put 12 paper cases in muffin tray
- 3 - Cream butter and Sugar together
- 4 - beat in eggs
- 5 - add vanilla extract
- 6 - Sift flour into bowl
- 7 - mix altogether
- 8 - Spoon mix into paper cases
- 9 - bake for 15-20 minutes

decoration:

- 1 - to make buttercream icing soften the butter and beat it until pale, add vanilla extract.
- 2 - Sift in the icing sugar
- 3 - beat together adding the milk
- 4 - Ice the cakes when cool
- 5 - roll out green icing and cut out holly leaves
- 6 - decorate cupcakes with holly leaves and put on the Smarties to look like berries