

Cupid Cakes

You will need:

scales
wooden spoon or electric mixer
bowl
sieve
muffin cups
muffin tray



Ingredients

125g caster sugar
125g unsalted butter
2 eggs
2 tsp vanilla essence
A few drops red food colouring
150g plain flour
2 tsp baking powder

For the frosting:

75g unsalted butter
250g icing sugar
75g sweetened condensed milk
75ml double cream

Decoration:

Sprinkles
4 strawberries, cut in half

Preheat the oven to 180C/350F/gas mark 4

Make sure the butter and eggs are at room temperature; the butter must be nice and soft. Then put the butter in the bowl with the sugar, the vanilla and the red food colouring (go easy! A tiny bit goes a long way!) and beat with your wooden spoon or mixer until light and fluffy (it's easier with a mixer!) Sift the flour and baking powder into the butter mix and beat some more, get it really well mixed. Put eight muffin cups into the pockets of a muffin tray, then spoon the mixture into them. Bake for 20-25 minutes until golden and firm. Leave to cool.

For the frosting you will also need the butter to be very soft. Put the butter in a bowl with the other ingredients. Mix until smooth and fluffy, then top each cupcake with a thick swirl.

Top each cupid cake with sprinkles and half a strawberry.