

MAKE YOUR MARK

BAKE YOUR OWN CUTIE CAKES

Time to BAKE SOME DELICIOUS CUTIE CAKES AND THE BEST PART... YOU CAN DECORATE THEM HOWEVER YOU LIKE!!

FOR THE CAKES:

100g/½ cup caster sugar
100g/¼ cup soft butter
100g/½ self-raising flour
2 eggs
1tsp vanilla extract
Paper casing
12-hole cake tin
Sieve & Spoon

FOR THE ICING:

200g/¾ cup soft butter
200g/1 ¼ cup icing sugar
Food coloring (optional)
Icing bag and nozzle (optional)
Your favorite toppings
(sprinkles, marshmallows,
candies)



METHOD:

1. Turn the oven on to 180c (356 F)
160c (320 F) fan / gas 4
2. Put paper cases in the holes of the cake tin
3. Put the sugar and butter in a bowl and mix it together (tip: make sure the butter is soft)
4. Sift in the flour
5. Crack the eggs into a separate bowl and add the vanilla extract
6. Mix everything together!
7. Divide the mixture equally between the cases using a spoon
8. Pop the cakes in the oven for 20 minutes
9. Mix the butter and icing sugar to make a creamy icing. Add coloring if you like.
10. Take the cakes out and let them cool
11. Either using a pipe or a spoon, pop the icing onto the cakes
12. Decorate and enjoy!