



Coronation



Cupcakes



Ingredients for the



cakes

200



200

grams



golden caster sugar

200

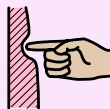


200

grams



unsalted,



softened



butter

3



3

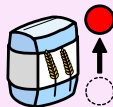
eggs

200



200

grams



self-raising flour

2



2 teaspoons



vanilla extract

2



2 tablespoons



milk



Coronation



Cupcakes



Ingredients

for the



icing

300



grams



icing sugar

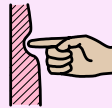
160



grams



unsalted,



softened



butter



1 teaspoon



vanilla extract



1 tablespoon



milk



Food colouring



(assorted colours)



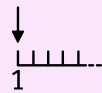
# Coronation Cupcakes



## Method (cakes)



1



First



preheat

the



oven

to

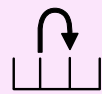


4

gas mark 4, 180 degrees

180°C

2



Then

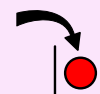


put

the



cupcake cases



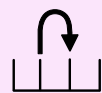
into

the



cake tin

3



After



put

the



butter

and



sugar



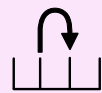
in

a



mixing bowl

4



Next



whisk

the



mixture



until



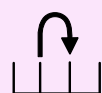
light

and



fluffy

5



Then



add

the



eggs

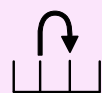
one



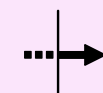
by

one

6



Next



continue



whisking

the



mixture

7



Then



add

the



vanilla extract

8



Next



gently



fold

in the



flour

and



add

the



milk

9



Then



spoon

the



mixture



into

the



cupcake cases

10



Finally



bake

for



25 minutes

and



place

on a



cooling rack



Method



(icing)

1



First



put

the



ingredients



into

a



mixing bowl

2



Remember

to



add

in your



chosen

food colouring



3



Then



whisk

until



light

and



fluffy

4



Swirl

the



icing



onto

the



cakes

to



create

your chosen



design

5



Why not



draw



a crown

or a



flag?

6



Why not



draw



King Charles?

7



Now



you can



enjoy

your



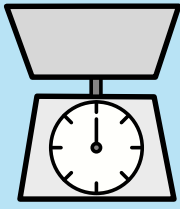
delicious



cupcakes!



  
 You will need:



scales



teaspoon



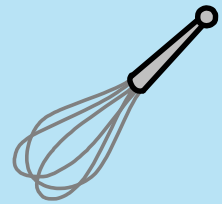
tablespoon



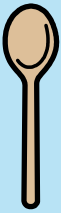
mixing bowl



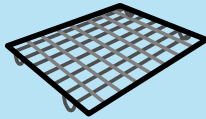
cake tin



whisk




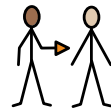
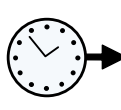

wooden spoon



cooling rack

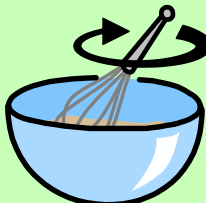


cupcake cases




  
 What you will do:



mix



whisk



spoon



bake



cool



ice