



Cupcakes Task 1

Your task is to make yummy “Nutella” Cupcakes



6 Cupcakes
 Nutella
 125g Icing Sugar (sieved)
 Hazelnuts
 Chocolate sprinkles (or other decoration)
 80g Butter (unsalted and at room temperature)
 12ml Milk

1. Cut a small section out of the top of the cupcake and fill with a teaspoon of Nutella
2. Beat the icing sugar and butter together (could cheat and use an electric whisk on a medium speed as it takes a while!) until well mixed.
3. Stir in the milk and then whisk on high speed until very light and fluffy (5 minutes)
4. Stir in 40g Nutella until evenly mixed
5. Pipe or spoon frosting onto cakes
6. Decorate (you **must** put a hazelnut on each one so that we know which ones have nuts in them)





Cupcakes Task 2

Your task is to make **Chocolate** Cupcakes (yum).



6 Cupcakes
20g Cocoa Powder
150g Icing Sugar (sieved)
Chocolate sprinkles (or other decoration)
50g Butter (unsalted and at room temperature)
20ml Milk

1. Beat the icing sugar, cocoa powder and butter together with an electric whisk (on a medium speed) until well mixed.
2. Stir in the milk and then whisk on high speed until very light and fluffy (5 minutes – the longer the better for yummy light frosting)
3. Pipe or spoon frosting onto cakes
4. Decorate (you could use fondant icing too – this can be cut into shapes)





Cupcakes Task 3

Your task is to make fluffy pink **strawberry** Cupcakes (yum).



- 12 Cupcakes
- Strawberry Jam
- 300g Icing Sugar (sieved)
- 100g full-fat cream cheese (room temperature)
- Decorations
- Food colouring
- 50g Butter (unsalted and room temperature)

1. Cut a small section out of the top of the cupcake and fill with a teaspoon of strawberry jam
2. Mix the icing sugar, cream cheese and butter together with a whisk until very light and fluffy (5 minutes)
3. Stir in $\frac{1}{2}$ tablespoon strawberry jam and a drop of red/pink food colouring
4. Pipe or spoon frosting onto cakes
5. Decorate





Cupcakes Task 4

Your task is to make fluffy **lemon** Cupcakes (yum).



12 Cupcakes
Lemon Curd
300g Icing Sugar (sieved)
100g full-fat cream cheese (room temperature)
Decorations
Zest of ½ lemon (grated)
50g Butter (unsalted and room temperature)
Food colouring

1. Cut a small section out of the top of the cupcake and fill with a teaspoon of strawberry jam
2. Mix the icing sugar, cream cheese and butter together with a whisk until very light and fluffy (5 minutes)
3. Stir in lemon zest
4. Split into 3 bowls. In each bowl add a tiny drop of either blue/green/yellow food colouring so that you have 3 colours to play with
5. Pipe or spoon frosting onto cakes
6. Decorate





Cupcakes – Using Fondant Icing

If you want to make decorations out of fondant icing then here are some guidelines:

1. Only take what you need – a little goes a long way
2. Knead the icing until nice and soft (put icing sugar on your hands if too sticky)
3. If you want to change the colour use **less than 1 drop** of food colouring and knead again until you have an even colour
4. Make shapes using your hands **or** roll it out (put icing sugar down first and use a chopping board)
5. Cut/stamp shapes...
6. Stick to cupcake using a blob of jam, lemon curd, nutella or a tiny bit of frosting