



# Red Nose Day 2023

## CUPCAKES

### Ingredients

½ cup butter or margarine

1 cup white sugar

2 eggs

1 teaspoon vanilla extract

1 ½ cups all-purpose flour

½ cup milk

1 ½ teaspoon baking powder

### Method

1. Preheat oven to 350 degrees.
2. Line your cupcake tins with paper cases.
3. Mix the softened butter and sugar together.
4. Slowly, beat in the eggs and vanilla extract.
5. Mix in the flour and baking powder.
6. Add a little milk to the mixture.
7. Spoon the mixture evenly into the cases.
8. Bake for 12-15 minutes until they are golden brown or until a toothpick inserted into the centre comes out clean.
9. Allow to cool.

### Buttercream and decoration

#### Ingredients

600g icing sugar

300g softened butter or margarine

Red round lollies  
(1 per cupcake)

Chocolate drops  
(2 per cupcake)

### Method

1. Beat the icing sugar and butter together until fluffy.
2. Use a knife to spread an even amount of icing over each cake.
3. Place two chocolate drops on each cake to make eyes and a red round lolly in the middle of cake for the nose.

