

CRUNCH TIME

Cup Cakes



Serve Information: 12 Cup Cakes

INGREDIENTS - CUP CAKES:

125g Unsalted butter, softened
125g Caster sugar
2 Eggs
125ml milk
1/2 Tsp vanilla essence
250g Self-raising flour

INGREDIENTS - CUP CAKES:

2 tbsp strawberry jam
125ml thickened cream, whipped

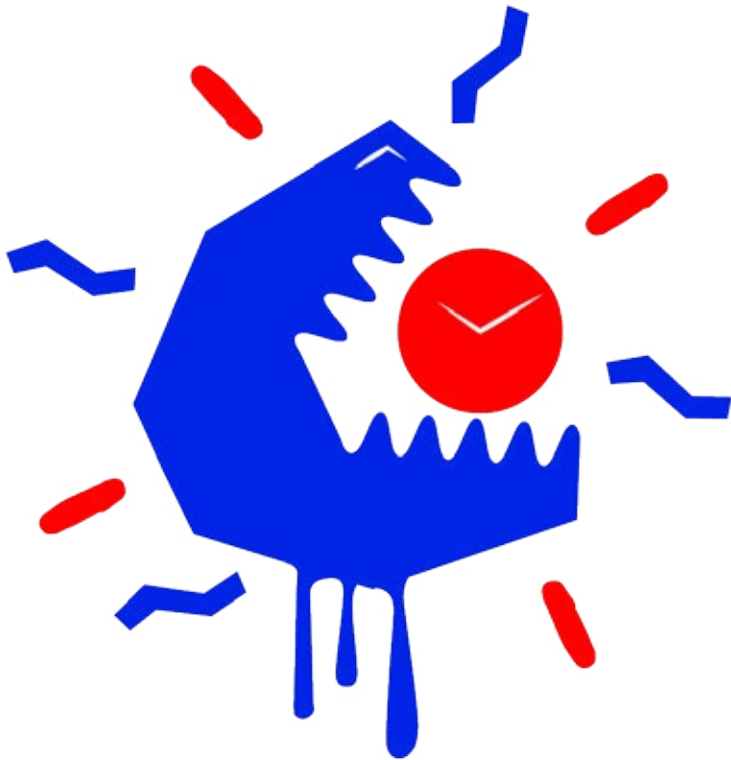
EQUIPMENT:

12 Cup cake papers
12 Hole muffin tray
Several spoons
Wooden spoon
Wire rack
Small knife
1 Piping bag
Open star decorating nozzle
1 Spatula



METHOD:

1. Pre-heat oven to 180°C. Place cup cake papers in a 12 hole muffin tray
2. Cream softened butter and sugar with electric beaters until light and fluffy.
Add the eggs and vanilla essence and mix
3. With a wooden spoon, fold in the flour alternately with the milk and mix well
4. Fill cup cake papers three quarters full
5. Bake in pre-heated oven for approximately 15 minutes
6. Once the cup cakes are baked and cooled (take the "prepared earlier" cup cakes sitting on a wire rack), it's time for cup cake decorating fun
7. Cut a circle from the top of each cup cake, then cut the circle in half
8. Spoon a teaspoon of jam into the top of each cup cake
9. Press two of the half circles onto each cup cake
10. Pipe cream on top between the half circles



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