

## Cakeflix Festive Cupcake

### **Ingredients**

Coloured butter cream of your choice (I used colourmill Red, Lattes & Olive)

White Sugar pasted mixed with tylose (1 tsp per 250g)

Lemon Extract

Edible gold lustre dust

Gold Sprinkles

Selection of coloured sprinkles

Sugar Glaze Spray

Mini Candy Canes

Selection of cupcakes cases in colours of choice

### **Tools**

Cupcake Tins

Rolling Pin

Patterned Rolling Pin

Fluted round cutter

Selection of Piping Nozzles

Piping bags

Christmas Tree Mould

Star Mould

Wooden Cupcake Stand – Prop Options

**Recipe & Method** for the cupcakes (measurement in cups unless stated otherwise)

Makes 12 Cupcakes in muffin cases:

- 100g Stork or butter (Stork makes flatter cupcakes)

- ½ cup Caster sugar

(Beat on high for at least 2 mins in stand mixer until pale)

- 2 tsp vanilla extract - I like Vanilla flavour, especially if using stork
- 3 Eggs beaten
- 1 tsp baking powder (remember to use fresh!)
- 1 cup Self Raising Flour (Or substitute for Gluten Free Flour – I like Doves Farm)

(Add Flour & Baking powder & liquid in one go. Remember to only beat the mix for about 20 seconds when flour and liquid are added—you want it to be smooth and lump-free, over-beating can lead to tough cakes.)

Bake for 19 mins at 150 degrees—remember to use an oven thermometer to confirm oven is at correct temperature

For 48 cupcakes, change the quantities x4 except the eggs, which will be 500ml.

### **Buttercream Recipe**

500g Icing Sugar (Silver Spoon)

250G butter (Lurpack)

2 tsp Vanilla Extract

Icing Whitener if you want paler buttercream. Follow manufacturer's instruction:

- Whip butter in stand mixer until pale
- Add vanilla & whip again until combined
- Add icing sugar in thirds & whip
- Add Icing whitener of colour as desired