

Cupcakes

Method

1. Preheat oven to 160°C
2. **Line** the muffin tray with the paper cases
3. **Weigh** out the sugar into a large bowl
4. **Weigh** out the butter then add it to the large bowl
Use a small bowl for weighing
Use a white chopping board if necessary
5. **Cream** the butter and caster sugar in the large mixing bowl **[A]**
! Butter may need to soften before creaming is possible
Use a safety mat to keep the bowl firm
Use the back of the wooden spoon against the side of the bowl
6. Crack 2 eggs into the measuring jug
! Wash hands after touching raw egg
! Make sure eggshells are put in the bin
7. **Beat** the eggs together with a fork
8. **Weigh** out 75g of egg into the small bowl
Discard any remaining egg later once your cakes are cooking
9. Add a tablespoon of the egg to the creamed mixture
10. **Beat** until egg is incorporated into the mixture
11. Repeat the previous steps until all the egg is incorporated into the mixture
12. Scrape down the sides of the mixing bowl with a spatula.
13. Wash and dry the small bowl, or find something else suitable for weighing out flour
14. **Weigh** out the flour
15. **Measure** out baking powder and add it to the flour
16. **Sieve** the flour and baking powder into the cake mixture
17. **Fold** until fully incorporated **[B]**
! Do not overmix
Use spatula to scrape down the sides of the mixing bowl
18. **Measure** out the vanilla essence and carefully **fold** in
19. **Portion** the mixture evenly between the paper cases
Use two dessert spoons
Do not fill to the very top
20. **Bake** for 13 – 15 minutes until well risen and golden-brown **[C]**
! Opening the oven door early will cause cakes to sink
! Try and cook at the same time as your partner
If unsure, use a vegetable knife to test for readiness
21. Transfer cooked cakes to cooling rack

Ingredients

- 1.5 eggs
- 75g self-raising flour
- 75g butter or margarine
- 75g caster sugar
- 6 cupcake paper cases
- 0.5 tsp vanilla essence (school)
- 0.5 tsp baking powder (school)
- Container

Equipment

- Blue tray
- Safety mat
- Wooden spoon
- Weighing scales
- Timer
- Measuring spoons
- Round bladed knife
- Spatula
- 2 dessert spoons
- Vegetable knife
- Fork

- Large bowl
- Small bowl
- Sieve
- Cooling rack
- Muffin tray
- Measuring jug

Key Moments



[A] Butter and sugar before and after being creamed with a wooden spoon



[B] Flour has been fully folded into the mixture



[C] Well risen golden brown cupcakes