

Royal Wedding Union Jack Cupcakes

Makes 24

Prep Time : 15 mins

Cooking time: 25-30 mins

Ingredients:

200g unsalted butter, softened

200g Billington's Unrefined Golden

Caster Sugar

4 medium eggs

200g Allinson Self-Raising Plain White
flour

To Decorate:

200g Silver Spoon Fondant Icing sugar

Silver Spoon Cakecraft Red and Blue
Colours

Silver Spoon Cakecraft Writing Icing

Silver Spoon Cakecraft Designer Icing



Method:

- 1 Pre-heat the oven to 200°C, fan oven 180°C, 400°F, gas mark 6. Line 2 x 12-hole muffin tray with the paper cases of your choice.
- 2 Place the butter in a large mixing bowl and add the sugar. Beat together, preferably with an electric whisk until the mixture is wonderfully light and fluffy. This can take up to 5-7 minutes, so don't rush this stage.
- 3 Beat in the eggs one at a time, with a spoonful of the flour with each one to prevent the mixture from curdling. Fold in the remaining flour with a metal spoon until you have a soft, smooth cake batter.
- 4 Divide the mixture between the paper cases filling only to half the height.
- 5 Place in the oven and bake in the oven for about 12 – 15 minutes, or until the cakes spring back when pressed gently with a finger and are pale golden in colour.
- 6 Cool the cakes on a wire cooling rack. Wrap in cling film or keep in a tin

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