

# Wilfie's favourite cupcakes



## Ingredients

110g softened butter

110g golden caster sugar

2 large eggs

½ tsp vanilla extract

110g self-raising flour

## For the buttercream

150g softened butter

300g icing sugar

1 tsp vanilla extract

3 tbsp milk

food colouring paste of your choice (optional)

**Prep time:** under 30 mins

**Cook time:** 10 mins

**Makes:** 12

**Difficulty:** Easy

Don't forget to add our Wilfie Bear cake toppers, you can download them from our website!



St Wilfrid's Hospice

## Method

- 1 Heat the oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
- 2 Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy, then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
- 3 Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
- 4 Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.
- 5 To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.
- 6 Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.
- 7 If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.



# Wilfie's favourite cornflake cakes



## Ingredients

50g butter

100g milk or dark chocolate,  
broken into chunks

3 tbsp golden syrup

100g cornflakes

**Prep time:** 10 mins

**Cook time:** 5 mins plus  
chilling

**Makes:** 12

**Difficulty:** Easy

Don't forget to add our Wilfie Bear cake toppers, you can download them from our website!



St Wilfrid's Hospice

## Method

- 1 Children:** Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. Put 50g butter, 100g milk or dark chocolate, (broken into chunks) and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.
- 2 Grown ups:** Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.
- 3 Children:** Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet if you don't have one). Grown ups will need to do this for younger children or simply arrange on a tray and let the mess happen. Put in the fridge to set.

