

TALK LIKE A PIRATE

Easy Pirate Cupcake Recipe:

Makes 14

Ingredients:

- 150g self-raising flour
- 150g Stork margarine
- 150g golden caster sugar
- 3 medium eggs
- 1tsp vanilla extract
- 3tbsp milk, room temperature

For the butter cream:

- 200g softened, unsalted butter at room temperature
- 400g of icing sugar
- 1tsp vanilla extract
- 2tbsp milk

Equipment

- Cupcake cases
- Cupcake oven tray



Method:

- 1) Preheat oven to 160c
- 2) Mix the margarine and sugar
- 3) Add in the eggs, one at a time
- 4) Add in the milk and vanilla extract
- 5) Slowly add in the flour, mixing as you go along
- 6) Fill the cases 3/4's of the way and bake for 25 minutes. Remove from the oven and cool 10 minutes before moving to a wire rack.

Icing Method:

- 1) Cream the softened butter
- 2) Add in the icing sugar in parts
- 3) Add in the vanilla essence and milk
- 4) Frost the top of the cooled cakes using a spatula or piping nozzle

For the toppers:

You can either buy pirate toppers from Ebay/Amazon or make your own using the materials below:

- Smarties for the eyes and nose
- Black fondant for the eye patch (roll out and cut in shape)
- Liquorice for the mouth/eyebrows
- Coloured icing for the bandana (we like red with white polka dots)

Or you can simply buy a pirate themed cupcake wrapper from the internet and place chocolate, gold coins on top of your frosting



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