

DT – Cooking

Today, you will be baking cakes!



Follow the link to view “Baking with Miss B” who will guide you through the steps of the recipe below.

<https://www.youtube.com/watch?v=Bj5tYc1RU6o>



Basic cupcake recipe

110g softened butter/margarine

110g caster sugar

2 eggs

½ tsp vanilla extract

110g self-raising flour

1. Heat oven to 180C (160C fan) and fill a 12 cupcake tray with cases.
2. Using an electric/hand whisk beat 110g softened butter/margarine and 110g caster sugar together until pale and fluffy.
3. Then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
4. Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined
5. If you have any chocolate chips, add them now and mix them in. Then spoon the mixture into the cupcake cases.
6. Bake for 15 mins until golden brown. Leave to cool completely on a wire rack.