

RED NOSE CUPCAKES



Whip up a batch of these little beauties and you'll be fighting off the donations come cake o'clock.

For an added challenge, try to recreate the face of your favourite Red Nose in coloured icing.



Makes 12 cupcakes

YOU'LL NEED

For the cakes

- 100g soft butter or margarine
- 150g caster sugar
- 2 large eggs, lightly beaten
- 1 tsp vanilla extract
- 150g self-raising flour
- 1 tsp baking powder
- 3 tbsp milk

For the decoration

- 150g icing sugar
- 2–3 tbsp water
- Glacé cherries or red sweets
- A tube of writing icing

MAKE THE CAKES

1. Heat the oven to 180°C/160°C fan/gas mark 4 and line a 12 hole muffin tin with paper cases.
2. Mix the butter and sugar together in a bowl until smooth and pale. Beat the eggs in a separate bowl then mix them into the butter and sugar, along with the vanilla extract.
3. Gently fold in the flour and baking powder, adding the milk a little at a time until the mixture drops easily off a spoon. Dollop the mixture into the paper cases until they're about three-quarters full.
4. Bake in the oven for 10–15 minutes, or until golden-brown on top and a skewer poked into one of the cakes comes out clean.
5. Set aside in the tin for 5–10 minutes, then move your cakes to a wire rack to finish cooling.

GET DECORATING

1. Sieve the icing sugar into a bowl and add the water a few drops at a time until the icing's smooth but still thick. (You don't want it running straight off your cakes.)
2. Spoon some icing onto each cake and gently spread it towards the edges.
3. Pop a cherry or sweet on top for a nose, then add eyes and a mouth with writing icing. Or get creative with your own design!

TOP(PING) TIP

Use lemon juice instead of water to give your icing a zingy twist.

CHOC TIP

Swap the vanilla extract for 20g of cocoa powder and a little extra milk to make your cupcakes chocolatey.