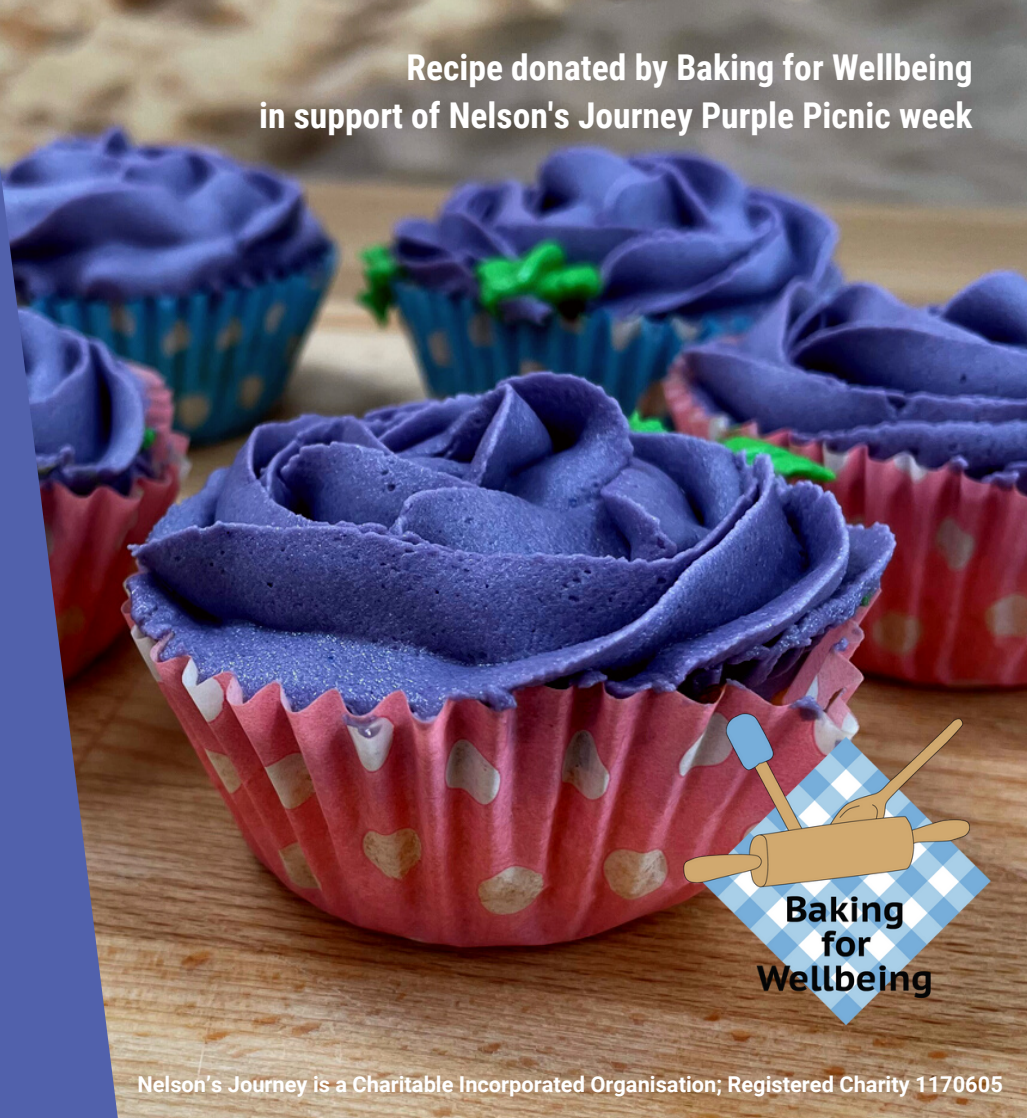




Recipe donated by Baking for Wellbeing
in support of Nelson's Journey Purple Picnic week



INGREDIENTS

MAKES 12 CUPCAKES

For the Sponges:

110g Baking Spread such as Stork

110g Caster Sugar

2 Medium Eggs

110g Self Raising Flour

1/2 tsp (teaspoon) Baking Powder

For the Buttercream:

200g Soft Butter (Room temperature)

400g Icing Sugar

Food Colouring



EQUIPMENT

Mixing Bowls

Scales

Sieve

Measuring Spoons or Teaspoon and

Tablespoon

Table Knife

Electric Mixer or a Fork & Wooden Spoon

Silicone Spatulas

Bun Tin

12 Cupcake Cases

A Metal Skewer or Cocktail Stick

Icing Bags

Icing Nozzle (Wilton 2D for the Roses &

Wilton 352 for the leaves)

Scissors

Small Bowl

Find out how you can support Nelson's Journey
<http://www.nelsonsjourney.org.uk/purple-picnic>

PURPLE CUPCAKES METHOD



- Preheat the oven to 160C/350F / Gas Mark 4.
- Put the cupcake cases in the bun tin. If you don't have a bun tin, the cases can rest on a flat tray.
- Break the eggs in the bowl, then sift the flour onto the eggs in the mixing bowl, then add the sugar, baking spread & baking powder and mix together either by hand or using a mixer. Make sure the mixture is smooth and slightly fluffy.
- Divide the mixture evenly between the 12 cupcake cases.
- Put in the middle of the preheated oven for about 12-15 minutes or until they are well risen and golden. To check they are cooked, push gently on top and if they spring back it's done. Alternatively, insert a skewer or cocktail stick in centre of the cupcake. If it comes out with cake mix on it, cook for longer, if it comes out clean they're cooked.
- Once cooked, leave the cupcakes in the tin to cool completely.
- While cupcakes are cooling, make the buttercream. Put the butter into a bowl and mix for 30 seconds. Sift the icing sugar into the bowl and mix for 2-3 minutes until it all comes together. Add about 1/2 teaspoon of boiling water and then mix for 10 seconds more. Don't overmix as it needs to be stiff for icing.
- Separate some of the icing and put into a small bowl for the leaves. You only need a couple of tablespoons worth. Add the green food colouring to this mix and mix until it has an even colour. Add the purple food colouring to the remaining buttercream.
- Snip off ends of 2 icing bags and insert a nozzle in each one. Put the purple buttercream into the bag with the 2D nozzle, don't overfill the bag. Do the same with the green buttercream with the bag with the 352 nozzle.
- To pipe the flowers, use the bag with purple icing. Start in the middle of the cupcake and allow the buttercream to fall onto the cake then slowly spiral outwards overlapping the cake until it's covered. At the end, stop squeezing and pull the nozzle away sharply. Carry on piping until you've completed all 12 cakes.
- You will see the icing is a bit untidy where the nozzle has been pulled away, this is where you add your leaves. Grab the icing bag with the green icing. Hold it up so it's like a beak and 1/2cm away from where you want the leaf. Gently squeeze and the nozzle will start creating a leaf. You don't need to pull away much until after you finish squeezing. It's always worth practicing by icing into a bowl if you're a bit unsure to start with.