



# Communication Matters

more than just talking

## Cupcake & Natter

**You might have a favourite cupcake recipe, if not, try ours!**

### Ingredients

For the cupcakes:  
100 gr margarine  
100 gr caster sugar  
100 gr self-raising flour  
2 eggs  
½ teaspoon vanilla extract

For the icing:  
160 gr soft margarine  
120 gr icing sugar  
Food flavouring and colouring (optional)



Kitchen scales

Baking bowl

Spoon measure

Wooden spoon

Sieve

Muffin tin

Paper cases

CM cupcake toppers

### Method

1. Preheat the oven to 200C/Gas 6.
2. Mix margarine and sugar together until fluffy. Add eggs, then vanilla essence.
3. Fold in flour and mix well. Divide mixture between 12 cupcake cases.
4. Bake for 15 minutes. Allow to cool before icing.
5. For the icing mix sieve icing sugar with soft margarine. Add food flavouring or colouring as desired. Then pipe or spread icing on to the cakes.

