

Farmyard Cupcakes

Recipes taken and adapted from **My Favourite Recipes** by Annabel Karmel (published by DK, £8.99)

- 2 large eggs
- 1 tsp vanilla essence
- 110g caster sugar
- 110g soft margarine
- 110g self-raising flour

For the icing:

- 110g butter, softened
- 250g icing sugar, sifted
- 1tbsp water
- Food colouring
- Marsh Mallows

Step 1

To make this cupcake recipe, heat the oven to 180°C/ 350°F/Gas 4. Beat together the eggs, vanilla, caster sugar, margarine, and flour.

Step 2

Line a bun tin with paper cake cases, and half fill each case with the cake mixture.

Step 3

Bake for 18–20 minutes. When done, the cakes will rise up, turn golden in colour, and spring back when pressed.

Step 4

For the icing, beat the butter until creamy. Gradually beat in the icing sugar. Then beat in the water. If you're making the pigs add a few drops of red or pink food colouring for pink icing.

sheep

To make the marshmallow sheep, spread a thick layer of butter icing over the top of the cupcakes. Stick on marshmallows – large for heads, halved for ears, and mini ones for woolly coats. Use writing icing for glue.

puppies

To make puppy cakes, stick biscuit ears on icing and use chocolate buttons and sweets for eyes and noses.

pigs

To make piggy cakes, stick on a nose made from a large marshmallow and ears made from slices of marshmallow

Draw the faces on your animals using writing icing squeezed from a tube.

