

Cupcakes recipe



Here is a recipe for 12 cupcakes:

Ingredients

For the cakes:

110g softened butter
110g golden caster sugar
2 large eggs
½ tsp vanilla extract
110g self-raising flour

For the buttercream:

150g softened butter
300g icing sugar
1 tsp vanilla extract
3 tbsp milk
food colouring paste of
your choice (optional)

Method

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases. Using an electric whisk beat the butter and sugar together until pale and fluffy then whisk in the eggs one at a time, scraping down the sides of the bowl after each addition. Add the vanilla, flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
2. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.
3. To make the buttercream, whisk the butter until super soft then add the icing sugar, vanilla extract and a pinch of salt. Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in the milk. If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.

- Talk about the abbreviations – what does ‘g’ mean?
- How many grams in a kilogram?
- How much does the packet of caster sugar weigh?
- How much do you think 1 spoon of sugar would weigh?
- What is the difference between ‘tsp’ and ‘tbsp’? Would it make a difference if you muddled them up?
- This recipe makes 12 cupcakes – how many would each member of your family get?
- If you wanted to have a party, what would be the ingredients for 24 cakes?
- How many cakes could I make if I only had 55g/2oz of butter?
- Why not decorate each cake with numbers? You could decorate each cake with a different number and talk about them. E.g. can you find two cakes that add up to 10?

Try the recipe! We'd love to see photos of your creations. Remember to use #numberspeople

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Check whether you've got the Essentials of Numeracy at www.nnchallenge.org.uk

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