

## Ingredients



100g self-raising flour



100g soft margarine or butter



100g caster sugar



2 eggs

# Cupcakes – all-in-one method



1. Sieve the flour into a large mixing bowl and add the sugar and margarine.



2. Crack the eggs into a small bowl or jug and mix with a fork.



3. Add the eggs into the large mixing bowl and use an electric whisk to mix the ingredients until smooth and creamy.



4. Use a spatula to scrape around the sides of the bowl and then whisk again.



5. Put paper cake cases into cake tins.



6. Use 2 metal tablespoons to spoon the mixture into the cake cases. Use one spoon to scoop up the mixture and one to scrape it into the cases. Fill cases just over half full.



7. Bake in a pre-heated oven at 180°C for 15 - 20 minutes. Remember to use oven gloves, when using a hot oven!



8. When cooked, the cupcakes will be golden brown and well-risen. The sponge should spring back, when lightly pressed.

**Recipe variations:** try adding lemon or orange zest for a fruity flavour, or 1 tbsp. cocoa powder for chocolate cupcakes or maybe a handful of blueberries or raspberries.



## Equipment



Mixing bowl



Tablespoon



Sieve



Fork



Electric whisk



Muffin tin