

Makes 12 cupcakes

Nigella's cupcakes and cupcake icing



Tip: Make on your own, but don't be afraid to ask a grown up for help when you see this sign: 🙌

1. Cupcakes - what you will need:

Get everything ready on your benchtop first. Use kitchen scales to weigh your ingredients.

- 125g self-raising flour
- 125g margarine
- 125g caster sugar
- 2 eggs
- 2 tablespoons milk
- ½ teaspoon vanilla extract

2. Icing - what you will need:

- 80g margarine
- 120g icing sugar
- 1 tablespoon lemon juice
- food colouring



3. To make the cupcakes

Preheat oven to 180 degrees (🙌). Line a 12-hole muffin tray with paper cupcake cases.

Place margarine and sugar in a medium bowl. Beat and mix with a wooden spoon until light and fluffy.

Add 2 eggs, but one at a time, mix well after each egg to combine. Add vanilla.

Add flour and mix again to make everything smooth and combined.

Divide mixture between the 12 cupcake cases, 1 tablespoon at a time. Top up with more mixture if you have some left over.

Put in the oven (🙌) and bake for 15 minutes.

Remove from the oven (🙌) and allow to cool.



4. To make the icing

Beat and mix margarine and icing sugar in a bowl until light and fluffy. Add lemon juice.

Divide icing between 2-3 bowls and add a couple of drops of your favourite food colouring. Mix well.

Spoon icing onto cooled cupcakes and spread as you wish.

Decorate with your favourite sprinkles.