

Illustration by Victoria Scott



Six Steps to ANGEL CAKE HEAVEN



Use this recipe to make the most delicious cupcakes!

Make them with your friends and enjoy sharing them.

INGREDIENTS . . .

- 2 ¼ cups plain flour
- 1 ⅓ cups sugar
- 2 large free-range eggs
- 3 teaspoons baking powder
- ½ teaspoon salt
- ½ cup butter/margarine
- 1 cup milk
- 1 teaspoon vanilla essence

- CHOCOLATE ICING:**
- 150g butter – softened
- 250g icing sugar
- 2 tablespoons cocoa powder
- 2 teaspoons very hot water
- Chocolate buttons or your favourite sweets

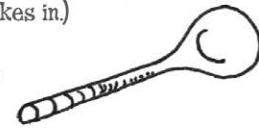


YOU WILL NEED . . .

A cupcake baking tray, a mixing bowl, cupcake paper liners, a wooden spoon or electric mixer, a spatula and a sieve
(Ask an adult to help you use the whisk, preheat the oven and put the cakes in.)



- ♥ Preheat your oven to 180°C/350°F/Gas Mark 4.
Put paper cases in the cupcake tray.
- ♥ Put the flour, sugar, baking powder and salt into a large bowl. Mix well.
- ♥ Add the butter, milk and vanilla. Beat for 1 minute until thick and gooey, and add eggs. Beat for a further 1 minute on medium speed then 2 minutes on high speed.
- ♥ Spoon cupcake mix into tray until ½ to ⅔ full and bake for 20–25 minutes. Leave to cool on a cooling rack.
- ♥ For the icing, beat together the butter and icing sugar. Mix the cocoa powder and water in a separate bowl.
- ♥ Add the combined cocoa powder and water to the butter and sugar, beat until smooth and creamy then swirl over your angel cakes. Decorate with choccy buttons or any sweets to make your own delicious angel cake treats.



YUM!



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Create your own

Angel Cake

Choose your icing:

Chocolate
Pink
Blue
Purple
Yellow
White

Choose your topping:

Coloured sprinkles
Jelly beans
Strawberries
Chocolate buttons
Flake
Nuts



Choose your flavour:

Chocolate
Blueberry
Banana
Strawberry
Caramel
Ginger

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and send it to a friend!

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