



Pancreatic Cancer Action

Pancreatic Cancer Awareness Week

Purple Cupcake Recipe



Recipe supplied by Small Things Iced, Hampshire, UK
www.smallthingsiced.co.uk

Ingredients

(Makes 12 muffin size cupcakes)

125g softened butter
125g caster sugar
2 large eggs....lightly beaten
1 tsp vanilla extract
125g self-raising flour
2 tbsp milk

Buttercream icing:

75g butter
175g icing sugar
a few drops of milk

Sugar paste & purple food colouring (optional)

Method:

1. Preheat oven to 190C/375F/gas mark 5 and place cupcake cases in cupcake tin. In a bowl beat the butter and sugar until fluffy and pale in colour.
2. Whisk in half of the beaten eggs, then the rest of the eggs followed by the vanilla extract.
3. Sift the flour and add to the mixture a little at a time until totally combined. Now add the milk and stir.
4. Carefully spoon the cake mixture evenly into the cupcake cases and bake for about 15 minutes (or until they have risen with a light golden coloured top)
5. **Allow the cakes to cook on a rack until completely cold before icing!**

For the buttercream icing:

Beat the butter in a bowl until soft and gradually add the sifted icing sugar with the few drops of milk
(For a flavoured buttercream, you can add a couple of drops of your favourite flavouring (Vanilla, lemon etc...)
Best results are achieved using a mixer, as it gets the buttercream light and fluffy but you can mix this by hand....it just takes longer.

Using a small pallet knife (or blunt knife) spread generously on top of the cupcakes, or if you have a piping bag & nozzles, pipe swirls for a more decorative effect!

This part is optional.....

If you would like to achieve something a little more special, knead your sugarpaste (which can be purchased from all supermarkets) and add a few drops of purple food colouring (the paste type is best, but don't worry if you haven't got this) knead this until the colour is completely mixed and even. Then roll out the sugrpaste, not too thin, and cut a circle out about the size of the top of the cupcake and place on top (smoothing slightly) and if you have some flower cutters or sprinkles you can decorate your cupcakes in what ever style you like!

Enjoy! (not optional!)

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