

Milo Cupcakes



To make 12 cupcakes you will need:

- 125g butter softened
- 125g sugar
- 2 large eggs beaten
- 125g self-raising flour
- 1/2 tsp vanilla extract
- 2-3 tbsp full fat milk
- 2 tbsp of warmed jam
- 300g black ready to roll icing
- 24 white chocolate buttons
- Pink and white icing pens
- (12 paper muffin cases, muffin tray, oven gloves, large mixing bowl, scales, wooden spoon)



Make Milo Cupcakes with a Grown-up

- Ask a grown-up to preheat the oven to 200° and line a 12-hole muffin tin with paper cases
- Cream together the butter and sugar
- Add in the eggs and flour, and beat well
- Add the vanilla and milk and beat again
- Spoon the batter into the cases to 2/3 full
- Ask a grown-up to put them in the oven
- Bake for 15-20 minutes until well risen and golden
- Ask a grown-up to put them on a wire rack to cool
- Roll the black icing and using a round cutter the same size as the top of your Milo cakes, cut out 12 circles.
- Brush the tops of your cakes with the melted, warmed jam and using it as a fruity glue, place one circle of black icing on top
- Make Milo's ears by shaping more black icing and stick to the face.
- Stick 2 white chocolate buttons to each face
- Stick little black icing circles to each white button.

- Using your icing pens fill in the pink and white details for Milo's eyes, ears, nose and mouth.

Don't forget to send us a picture of your purr-fect Milo cakes!

When I grow up, I think it would be...



amazing
TO BE A
CHEF!