CUPCAKE RECIPE

Ingredients:

- ☐ 2 eggs
- ☐ 110g (4oz) self-raising flour
- ☐ 110g (4oz) butter/margarine
- ☐ 110g (4oz) caster sugar
- ☐ 2 tsp baking powder

Recipe:

- 1. Preheat the oven to 180C (fan)/200C (electric)/Gas mark 6.
- 2. Lay out 12 cake cases in a bun tin.
- **3.** Mix the sugar, flour and baking powder together.
- **4.** Add the butter/margarine and eggs. Whisk all of it together.
- **5.** Using a teaspoon, fill the cake cases with the mixture.
- **6.** Ask a grown up to put the tray in the oven for around 15 mins or until the cakes are golden brown.
- **7.** Ask the same grown up to take them out of the oven and place on a cooling rack.
- **8.** Make the icing by whisking the butter and icing sugar.
- 9. Cover the top of your cupcakes in icing, yum!

Remember to print off your SWAN UK cake flags, stick them to toothpicks and pop them on the top!

For the icing:

- ☐ 220g (8oz) icing sugar
- ☐ 110g (4oz) butter





CUPCAKE DECORATIONS

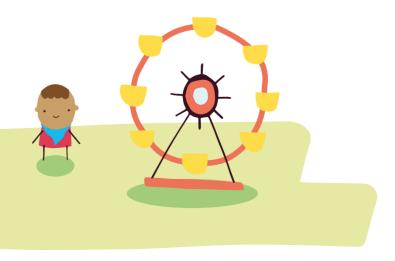
What you will need:

- scissors
- printer
- cocktail sticks
- glue



- 1. Print out the SWAN UK flags on the opposite page.
- 2. With your scissors, cut out the flag shapes.
- **3.** Once you have cut out the flags, fold them in half along the white line in the middle.
- **4.** Open up the flag and place a cocktail stick in the middle.
- **5.** Cover the inside of the flag in glue and fold it in half again. Press down on the flag to make sure the two sides stick together.
- **6.** Stick the cocktail stick flags in the top of your cupcakes and show your support for SWAN UK!

Quick tip: if you don't eat cupcakes then don't worry, you could put the flags on other types of bakes, cakes or as decorations.

















SWAN UK







SSWAN UK















SEMAN UK

Syndromes without a name















SMAN UK Syndromes without a name



