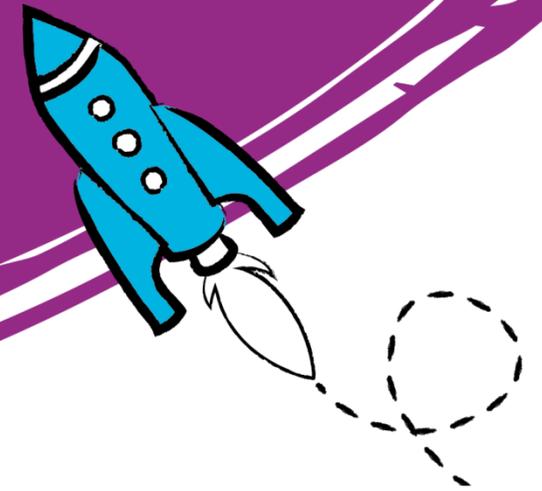


The Great British Bake Off!

Cookery Session 2

Frozen Cupcakes

K Auker



story massage





(HALF small
circle)

First we will turn on the oven.



Then we will beat the butter, sugar and eggs.



Add in the vanilla, flour and salt.



Whisk them all together.

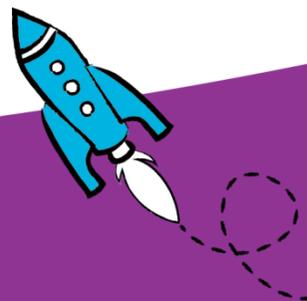
	<p>Good morning and Welcome to Platinum Class.</p>
 x3	<p>George, celebrated his birthday this week.</p>
 <p><u>Small circle</u> (draw several small ones, as if arranged on a baking tray)</p>	<p>So today we are making... Birthday CUPCAKES</p>
 	<p>We will need..... Butter, eggs, vanilla</p> <p>Sugar, Flour and Salt</p>



THE GREAT BRITISH BAKE OFF



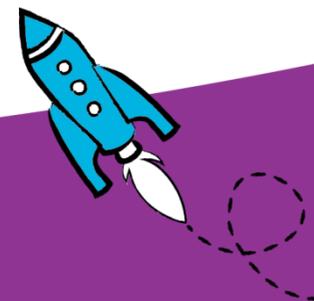
Today we will be making
Frozen cupcakes





Lets explore what we will need....

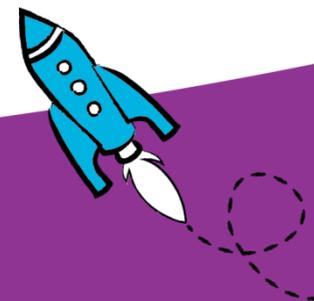
- X1 egg
- 45ml of water
- 10ml of veg oil
- Water for the icing





Cupcake instructions.

- Pre heat the oven to 180





Cupcake instructions.



Put the 10 cupcakes cases in a cupcake tray



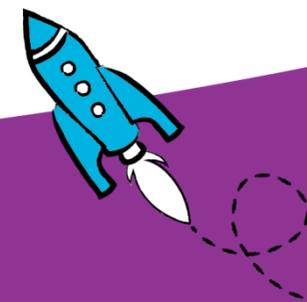


Cupcake instructions.



Empty the sponge mix into a mixing bowl and add the egg, water and oil.

Using a whisk, mix to make a runny batter.



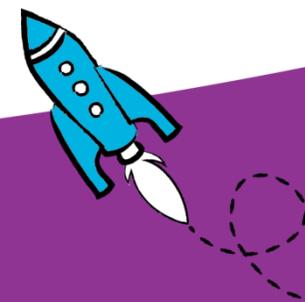


Cupcake instructions.



Using a teaspoon divide the cake mixture evenly between the 10 cases.

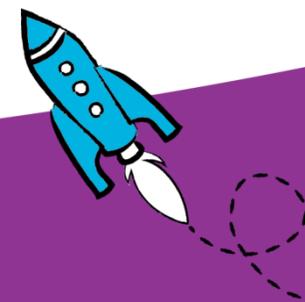
Scrape the mixing bowl to ensure you get all the mix in the cakes.





Cupcake instructions.

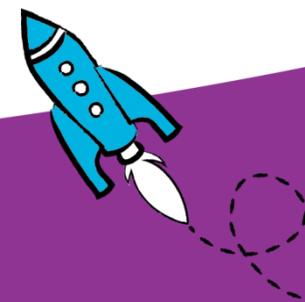
To make the icing, put the icing sugar in a small bowl.
Add a teaspoon of water at a time and mix until smooth.





Cupcake instructions.

Spread a little of the icing on each cake and decorate with edible Frozen II wafers. Leave the icing to set.





Cupcake instructions.

Enjoy!

