

Fish Cupcakes

You may use any recipe to make the cupcakes, as they will be judged by appearance and not taste, so if you already have a favourite recipe for plain cakes then feel free to use it instead of the one below.

Cake Ingredients:

4oz Butter, softened
4oz Sugar
4oz Self Raising Flour
2 large eggs, beaten
1 teaspoon vanilla essence

Method:

1. Heat the oven to 180°C/350°F
2. Line a 12 hole cupcake/bun tray with paper cases.
3. Beat the butter and sugar together until fluffy.
4. Gradually mix in the eggs a little at a time. If the mixture starts to look 'curdled' then add a little of the flour at this point.
5. Mix in the vanilla essence and the remaining flour (or all if you haven't added any yet).
6. Divide the mixture evenly between the paper cases.
7. Bake in middle of the oven for approx 18-20 minutes until firm and golden on top and a cocktail stick pushed into the centre of a cake comes out clean.
8. Let the cakes cool in the tray for a few minutes before lifting out onto a rack to cool completely.
9. Cut off the tops to flatten if necessary.



Butter Cream Icing Ingredients:

3oz Butter, softened
6oz Icing Sugar, sifted
1tbsp Milk
1/2tsp Vanilla Essence
Food colouring (if wanted)

If you only want to decorate a few of the cakes, make a smaller batch by adjusting the quantities.

Method:

1. Put the softened butter in a mixing bowl and beat with a wooden spoon until soft and fluffy.
2. Sift in a little icing sugar at a time and mix. The mixture will gradually come together as a paste.
3. Add in the milk and vanilla essence and mix.
4. Beat again until the mixture is fluffy.
5. If colouring your icing, mix in some drops of colouring now, or divide the mixture and use more than one colour if you want to!

Decorations:

Make your 'fish' cakes by spreading on a thick layer of icing and using Smarties, M&M's, Skittles, or other brightly coloured sweets for the fish scales. Use a mixture of colours, or the same colour all over if you prefer! Use another sweet for the eye.

Finishing off:

Display your best 4 on a decorated plate!

