

Cupcake recipe ideas



For inspiration for your Mad Pants Tea Party, take a look at these delicious cup cake recipes!

These recipes have been provided by Zoe Berkley, owner of [Bake-a-boo Cupcake & Tea-room](#) and author of the cookbook, 'Nostalgic bakes, healthy cakes & party treats'.

Boo's Vanilla cupcakes

Try Bake-a-boo's classic vanilla cupcakes, topped with glaze icing and lots of sprinkles!

Makes 12

Baking time 20 minutes

Ingredients

125g (4oz) butter at room temperature

100g (3.5oz) caster sugar

providing support increasing understanding



2 large free range eggs
1 teaspoon vanilla essence
125g (4oz) Self raising flour
Sprinkles of choice to decorate

Vanilla buttercream

500g (1lb) icing sugar, sifted
100g (3.5oz) butter at room temperature
1 teaspoon of vanilla essence
50ml (2fl oz) water
Few drops of desired food colouring

1. Preheat oven to 200c (400f), gas mark 6 and line a 12 hole muffin tray with paper cases. Lightly cream the butter until light and fluffy, then beat in the caster sugar until combined. Beat in the eggs one at a time, then the vanilla essence. Gently fold in the flour until combined.
2. Divide the mixture evenly between the paper cases and cook in the preheated oven for 20 minutes until golden.
3. To make the buttercream, place the icing sugar in a large mixing bowl and beat in the butter and the vanilla essence, then add the measured water slowly to make a smooth icing. If you want to colour your icing add the food colouring, a little at a time, until you achieve the desired shade. Once the cakes have cooled spread the icing over the cakes using a teaspoon, then top with your favourite sprinkles



Boo's Gluten and dairy-free vanilla cupcakes

Impress your friends by serving up these delicately flavoured gluten-free cupcakes topped with dairy-free vanilla buttercream!

Makes 12

Baking time 20 minutes

Ingredients

150g (5oz) Dairy free margarine (We recommend Vitalite or Pure Sunflower)

150g (5oz) caster sugar

2 large free range eggs

1 teaspoon gluten free vanilla essence

150g (4oz) Gluten free plain white flour blend (We recommend Doves Farm)

1 teaspoon of gluten free baking powder

Spinkles of choice to decorate

Dairy free vanilla buttercream

600g (1lb 3oz) icing sugar, sifted

75g (3oz) dairy free margarine

1 teaspoon of vanilla essence

60ml (2.5fl oz) water

Few drops of desired food colouring

1. Preheat oven to 200c (400f), gas mark 6 and line a 12 hole muffin tray with paper cases. Lightly cream the margarine until light and fluffy, then beat in the caster sugar until combined. Beat in the eggs one at a time, then the vanilla essence.

providing support increasing understanding

Registered Charity No. 1035810. Company Limited by Guarantee No: 2912853



Gently fold in the flour and baking powder being careful not to overwork the mixture.

2. Divide the mixture evenly between the paper cases and cook in the preheated oven for 20 minutes until golden. Leave to cool in the tray.
3. To make the buttercream, place the icing sugar in a large mixing bowl and beat in the butter and the vanilla essence, then add the measured water slowly to make a smooth icing. If you want to colour your icing add the food colouring, a little at a time, until you achieve the desired shade. Once the cakes have cooled spread the icing over the cakes using a teaspoon, then top with your favourite sprinkles.

Happy baking!

For more information about Endometriosis UK's Mad Pants Tea Party and how you can help us continue to be there for women with endometriosis, visit www.endometriosis-uk.org/mad-pants-tea-party

providing support increasing understanding

Registered Charity No. 1035810. Company Limited by Guarantee No: 2912853