

CUPCAKES FOR HUMANS

PERFECT FOR A BAKE SALE, THESE ICED CUPCAKES ARE THE SIMPLEST SPONGES AROUND AND CAN BE DECORATED AS ARTISTICALLY (OR MESSILY!) AS YOU LIKE.

INGREDIENTS

75g butter, softened
50ml vegetable oil
125g caster sugar
2 large eggs
125g self-raising flour
2 tbsp milk
1 tsp vanilla extract

TO DECORATE

250g icing sugar
Food colouring (optional)
Your choice of decoration such as hundreds and thousands, sugar stars, berries or small sweets.
You will need a mini cupcake or muffin tin and paper cases.

METHOD

- 1** Get all your ingredients out and turn your oven to 180C/160C fan/gas mark 4. Put paper cake cases in a cupcake tin (this recipe will make up to 24 cupcakes). Then, add the butter, vegetable oil, sugar, eggs, flour, milk and vanilla extract to a large mixing bowl and beat with a mixer or wooden spoon until smooth.
- 2** Transfer the mixture into the cake cases, remember it will rise so don't fill the cases too far up. Bake for 10-12 minutes until they're golden in colour. If you want to check they're cooked through, poke a cocktail stick into one of the middle cakes and if it comes out clean, it's cooked. Leave to cool before decorating.
- 3** Mix the icing sugar with enough water to make a thick consistency. Add food colouring if you want to make different colour icing. Spoon over the cool cupcakes and decorate as neatly or messily as you want! The cakes will keep for two days in an airtight container.



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CUPCAKES FOR DOGS & HUMANS

TREAT YOUR DOG (AND YOURSELF) WITH THESE **DOG-FRIENDLY** PEANUT BUTTER AND BANANA DOG CUPCAKES. THEY'RE SURE TO GO DOWN A TREAT.

INGREDIENTS

1 egg
2 tbsp honey
1 ripe banana, mashed
80g smooth peanut butter
40g wholemeal flour
45g rolled oats
70ml water
1/2 tsp baking powder

You will need a mini cupcake or muffin tin and paper cases.

METHOD

- 1** Get all your ingredients out and turn your oven to 180C/160C fan/gas mark 4. Put paper cake cases in a cupcake tin.
Put the egg, honey and mashed banana into a bowl and stir together. When it's properly mixed, add the peanut butter. Then add the flour, oats and baking powder, stirring until you have a consistency similar to dough. Finish off by adding the water.
- 2** Let the mixture rest for 15 minutes. Make sure you stir it again before putting it in the oven.
- 3** Bake for 12-15 minutes until the cupcakes are golden in colour. If you want to check they're cooked through, poke a cocktail stick into one of the middle cakes and if it comes out clean, it's cooked. Let the cakes cool before eating or storing. They will keep for two days in an airtight container.



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