

R U OK? Day cupcakes

Makes: 12 iced cupcakes



Ingredients

- 12 Patty Pan Cases
- 125 g Unsalted Butter (Cut into 2cm dice and warm to room temperature)
- 125 g Caster Sugar
- 2.5 ml Vanilla Essence
- 2 Eggs
- 125 g Self Raising Flour (Sieve)
- 30 ml Full Cream Milk
- 85 g Unsalted Butter (Cut into 2cm dice and warm to room temperature)
- 135 g Icing Sugar Mixture (Sieve)
- 13 ml Full Cream Milk
- ½ tsp Red Food Colour
- 1 tbsp Yellow Food Colour

Method

1. Pre-heat an oven to a moderate temperature - 160°C.
2. Place the required number of patty pan cases into the cupcake / muffin moulds of the baking tray/s.
3. In the bowl of a mixer, place the butter and sugar, using a balloon whisk, beat until the ingredients are thoroughly combined and the mix is pale, light and creamy.
4. Add the vanilla essence and continue to beat for a further 30 seconds.
5. Add the eggs one at a time, along with 1 tablespoon of the self raising flour, making sure the egg and flour are thoroughly incorporated into the mix before the addition of the next egg and tablespoon of flour.
6. Add the remaining flour and fold through to thoroughly combine.
7. Add the milk and stir through to thoroughly combine.
8. Evenly distribute the cupcake mixture, between the patty pan cases. Place the baking tray/s into the oven and bake for 20 minutes or until the cupcakes have risen, are cooked through, firm to touch and a light golden brown. Remove from the oven and allow to stand for 20 minutes to cool. Remove the cakes from the baking tray/s. Place onto a cooling rack and allow to cool to room temperature.
9. Whilst the cupcakes are cooling, in the bowl of a mixer place the second quantity of butter, using a balloon whisk, beat until pale in colour. Add the icing sugar and continue to beat until the mixture is smooth. Add the second quantity of milk and continue to beat until thoroughly combined. Set to one side.
10. In a mixing bowl, add the red and yellow food colours, mix to combine. Add ½ tsp of the mixture to the icing mixture (store the rest of the food colour mixture for future use) and mix until the colour is fully combined and the icing mixture is uniform in colour.
11. Using a piping bag with a star nozzle, evenly and neatly pipe the icing mixture onto the top of each cupcake.
12. Optionally decorate each cupcake with R U OK? DAY cake decorations.