**Cupcakes and Brownies**

**Animal cupcakes**

**Cake Ingredients**

**125g butter (at room temperature) or margarine**

**125g caster sugar**

**½ tsp lemon zest**

**2 eggs**

**125g self-raising flour**

**Quarter tsp baking powder**

**Buttercream Ingredients**

**225g icing sugar (sifted)**

**100g soft unsalted butter**

**1 tbsp milk**

**½ vanilla Essence**

**Teddy Bear Decoration**

**Chocolate Frosting**

**Chocolate buttons**

**Mini chocolate digestive biscuits**

**White and red jelly beans**

**Black writing icing**

**Green food colouring**

**White chocolate buttons**

**Green jelly beans**

**Green& White Writing icing**

**Very thin pretzels**

**Piggy Decoration**

**Pink food colouring**

**Pink marshmallows**

**Mini Candy Coated chocolate beans**

**Licorice allsorts**

**Pussy Cat Decoration**

**Yellow M&Ms**

**Blacking writing icing**

**Licorice allsorts**

**Tiger Decoration**

**Yellow food colouring**

**Jelly beans**

**Mini candy coated chocolate beans**

**Licorice allsorts**

**Bunny Decoration**

**Boudoir/sponge fingers**

**Candy coated chocolate beans**

**Jelly beans**

**Writing icing**

**Very thin pretzels (optional)**

**Got everything you need?**

**Then let’s get cooking!**

**1. Pre heat the oven to 180C fan 160C. Line a muffin tin with**

**10 paper cases.**

**2. Put the butter, sugar, lemon zest, flour and baking powder**

**into the bowl and beat in an electric food mixer until smooth.**

**3. Divide the mixture between the paper cases and cook in**

**the oven for about 20 minutes or until golden and springy to**

**the touch.**

**4. Whilst the cupcakes are baking you can prepare the icing.**

**Beat the butter in a large bowl until soft.**

**5. Add half the icing sugar and beat until smooth.**

**6. Add the remaining icing sugar, the milk and a few drops of**

**vanilla essence.**

**7. You can divide the icing into a few bowls and colour with a**

**few drops of food colouring.**

**8. Remove from the oven and cool in the muffin tin for a few**

**minutes, then transfer the cup-cakes to a wire rack to cool**

**completely.**

**9. Once the cakes are cold swirl some of the icing on top of**

**the cakes and decorate them to look like animals using the**

**sweets, writing icing and mini cookies.**