

**Computing** | Year 4 | Word Processing | Transform a Layout | Lesson 5

**How to Make Cupcakes**

# Ingredients

250g (8oz) unsalted butter, softened 250g (8oz) caster sugar

250g (8oz) self-raising flour Pinch of salt



4 medium eggs

# Equipment

A bowl A whisk

12 paper cases A spoon

A muffin tin

# Method

Preheat the oven to 190°C or gas mark 5. Beat the butter in a bowl until softened.

Add the sugar, flour, salt, eggs and milk and whisk until you have a smooth mixture. Divide the mixture between all the paper cases with a spoon.

Place the tin in the oven and bake for 15-18 minutes or until the cakes are golden brown.

Remove the tins from the oven. Leave to cool in the tins for a few minutes, then move them onto a wire cooling rack.