

Stormtrooper Cupcakes



Ingredients to share with a friend = 6 each

For the cupcakes

- 200g/7oz butter, softened
- 200g/7oz caster sugar
- 2 eggs
- 200g/7oz self-raising flour
- 1 tsp vanilla extract
- 2 tbsp milk

For the buttercream icing

- 250g/9oz icing sugar
- 125g/4½oz unsalted butter, softened
- 1½ tsp vanilla extract
- 1½ tbsp milk

Method

1. Preheat the oven to 180C. Line a 12-hole cupcake tin with 12 paper cases.
2. In a large bowl, cream together the butter and sugar until the mixture is pale and fluffy. Beat in the eggs one at a time, mixing until the egg is completely incorporated into the batter before adding the next. Add a tablespoon of flour if the mixture curdles.
3. Mix in the vanilla extract and fold in the flour using a large metal spoon until no traces of flour are visible. Gently stir in the milk to loosen the mixture.
4. Spoon the mixture equally between the cases. Bake for 25 minutes, or until the cakes spring back when the centre is pressed gently with a finger.

5. Remove from the oven and take the cakes out of the tin after about 5 minutes. Place them on a wire rack to cool completely.
6. To make the buttercream icing, sift half the icing sugar into a bowl with the softened butter and beat until light and fluffy. Beat in the remaining icing sugar then beat in the vanilla extract and milk.
7. Using a palette knife or spatula, spread about a tablespoon of icing onto each cake.
8. Decorate your marshmallows with the edible pen to make your Stormtrooper heads.



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