

PUDSEY'S STRAWBERRY JAM CUPCAKES

Total cost: £3.30 Per portion: 55p

Pudsey's favourite Strawberry Jam Cupcakes are
Bake Sale ready and perfect for a picnic!

You will need:

120g softened butter
120g caster sugar
120g sieved self raising flour
2 eggs
1 tsp vanilla extract
6 tbsp strawberry jam
6 tsp desiccated coconut
or sprinkles



Let's get jamming:

Makes 6

Step 1

First, turn the oven 160 degrees (fan).

Step 2

In a large bowl mix the butter, sugar and eggs together.

Step 3

Next add the flour and vanilla extract and whisk together.

Step 4

Divide the mixture between 6 large cupcake cases.

Step 5

Bake for 15 minutes.

Step 6

Remove and place them on a cooling rack.

Step 7

Once cool, add a dollop of strawberry jam onto the top of each one followed by a sprinkle of desiccated coconut.

SPOTACULAR!



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