



Sky's Gingerbread Cupcakes

Makes 12 cupcakes. Eat one to run, run, run as fast as you can.

INGREDIENTS




120g plain flour from Fairytale Mill*
140g golden caster sugar
1 1/2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
Pinch of fairy story salt
40g unsalted butter, softened
120ml whole milk from Old Macdonald's cow*
1 egg from Henny Penny*
1/4 teaspoon of vanilla extract

For the frosting:

300g icing sugar
50g unsalted butter
125g cream cheese
Gingerbread Boy sprinkles


** Shop-bought ingredients will also work.*

To make the cupcakes:

1. Ask your grown-up to preheat the oven to 170°C 
2. Put on your Bake it Better apron and measure out the ingredients.
3. In a large mixing bowl, use your stir crazy spoon to beat together the flour, sugar, baking powder, cinnamon, ginger, salt and butter. Stop when the mixture looks as crumbly as the soil in the Little Old Man's herb pots.
4. Slowly pour 60ml of the milk and stir it in.
5. Add the egg and the vanilla extract and continue mixing.
6. Add the remaining 60ml of milk and beat until the mixture is as silky as Snuffle's ear.
7. Place the cupcake cases on a baking tin and fill each 2/3 full with the cupcake mixture.
8. Ask your grown-up to put them in the oven. Bake for 20-25 minutes,  until the tops look golden or your grown-up sticks in a toothpick and it comes out clean.
9. Ask your grown-up to put the cupcakes out of reach of  hungry farmyard animals and let them cool while you make the frosting.

To make the frosting:

10. Beat the sugar and butter together, then add all the cream cheese. Keep beating until the mixture looks like fluffy white clouds.
11. Ice the cupcakes and decorate with Gingerbread Boy sprinkles.

 You will need an adult to help.

