



# Sky's Vanilla Cupcakes

**Makes 12 wolf-print cupcakes. Eat one to prevent Granny-gobbling.**

## INGREDIENTS




140g sweet dreams caster sugar  
120g plain flour from Fairytale Mill\*  
1 1/4 teaspoons baking powder  
Pinch of fairy story salt  
40g unsalted butter, softened  
120ml whole milk from the Cow Who Jumped Over the Moon.\*  
1 egg from Chicken Licken\*  
1/4 teaspoon of vanilla essence

\* Shop-bought ingredients will also work.

## For the frosting:

80g unsalted butter  
250g icing sugar  
25 ml milk  
1/4 teaspoon of vanilla extract  
Chocolate drops and buttons  
Magic sprinkles

## 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 sugar, flour, baking powder, salt and butter. Stop when the mixture looks like the sand on Fairytale Beach.
4. Slowly pour in half of the milk (60ml), and stir it in.
5. In a separate bowl, whisk the egg, vanilla essence and the rest of the milk.
6. Pour the egg mixture into the flour mixture. Beat until it 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 wolves and let them cool while you make the frosting.

## To make the frosting:

10. Beat the butter and icing sugar together, then slowly add the milk and vanilla extract. Keep beating until the mixture looks like fluffy white clouds.
11. Ice the cupcakes and decorate with chocolate paw prints and magic sprinkles.

 You will need an adult to help.

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