Fun Festive Recipe

Follow the instructions below to make delicious Christmas tree cupcakes.

Christmas tree cupcakes recipe

Prep time: 20 minutes

Decorating time: 20 minutes

Bake time: 30 minutes

Makes: 12 cupcakes

Ingredients

For the cupcakes:

150g butter, softened

150g caster sugar

150g self-raising flour

½ tsp baking powder

½ tsp vanilla extract

3 medium eggs

For the buttercream:

150g butter, softened

300g icing sugar

25ml milk

A few drops of vanilla extract

Green food colouring

Sprinkles and/or a star to decorate

What you'll need:

Weighing scales

Large mixing bowl

Large wooden spoon

Measuring cups and spoons

12 hole muffin tin

12 cupcake cases

Wire rack

Piping bag

Method
(adult supervision required)

1. Preheat your oven to 200°C / 180°C Fan / 400°F.

2. Add all the cupcake ingredients into a large mixing bowl and mix together using a large wooden spoon. Mix until really smooth, but not for too long, otherwise they will not rise well.

3. Place the cupcake cases into the muffin tin and divide the mixture between the 12 cupcake cases.

4. Bake in the oven for approximately 15-20 minutes. (They're ready when they've risen and a skewer or knife inserted into the middle comes out clean).

5. Remove them from the oven and leave them to cool in the tin for a few minutes before moving them onto a wire rack to cool completely.

To Decorate

1. Start by making the buttercream frosting. Add the butter (make sure it is soft), milk, vanilla extract and icing sugar into a large mixing bowl and mix together until smooth.

2. Add the green food colouring, a little at a time, until you have the desired shade of green.

3. Continue to mix until the frosting is a smooth, creamy texture.

4. Fill a piping bag, fitted with a large star shaped nozzle, with the buttercream frosting.

5. Pipe swirls of frosting on top of each cupcake. Start by covering the base of the cupcake, then swirl upwards to create a Christmas tree shape.

6. Add some sprinkles on top and even a chocolate star if you have one.