

# BAKE WITH BLUEY

# EASY CUPCAKES

Did someone say snacks? Make these delicious easy cakes to sell on Red Nose Day. Make sure a grown up helps with small pieces, preparation and baking.



## Ingredients

200g/7oz caster sugar  
200g/7oz butter  
(at room temperature)  
200g/4oz self-raising flour  
4 eggs  
1tsp vanilla extract  
Pinch of salt  
1 tsp baking powder

## Buttercream icing

140g butter  
280g icing  
1-2 tbsp milk  
Yellow/apricot food colouring

Find more Bluey Red Nose Day resources at [comicrelief.com/early-years](https://comicrelief.com/early-years)

## Recipe

### For the sponge

1. Preheat the oven to 180C/160C Fan/Gas 4. Line a 12-hole cupcake tin with 12 paper cases.
2. Cream the butter and sugar together until it forms a smooth and fluffy consistency.
3. In a separate bowl, break your eggs and whisk together. In another bowl add your flour, salt and baking powder together.
4. Then slowly add a bit of the egg mixture in to the butter and sugar mixture. Make sure to mix well after you add any egg. You can also add a little bit of your flour mixture each time to prevent curdling.
5. Once your eggs are fully combined you can add your vanilla extract — or add a different flavour if you're feeling adventurous.
6. You can then start folding in the rest of your flour mixture to the cake batter, you can do this in stages to prevent lumps — be careful not to overmix at this stage! The finished mixture should fall off a spoon easily.
7. Spoon the mixture evenly into 12 paper cases.
8. Bake in the oven for 15-18 minutes and cool completely before icing.

### For the icing

9. Beat the butter until soft. Add half the icing sugar and beat until smooth.
10. Add remaining icing sugar and one tbsp milk and beat until smooth.
11. Add remaining milk and food colouring and stir until well mixed.

### To decorate

Pop on your Duck cake toppers — available in the Bluey Party Pack at [comicrelief.com/shop](https://comicrelief.com/shop).



For those of you up for a Bluey challenge — try Bluey's Duck cake recipe. Don't forget to upload your brilliant bakes on socials @comicrelief #RedNoseDay



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