

# Cook Something Different!

## BBC Children in Need Cupcakes

### Cupcake Recipe

Makes 12.

Prep time: 15 minutes

Cook time: 25 minutes undecorated

### Ingredients

350g/12oz plain flour

85g/3oz golden caster sugar

85g/3oz light muscovado sugar

1 tbsp baking powder

Zest of 2 lemons or small oranges

2 eggs

284ml carton of soured cream

1 tsp vanilla extract

100g/4oz butter, melted

### Get Baking!

1. Heat oven to 200C/fan 180C/gas mark 6. Line a 12-hole muffin tin with paper cases.
2. Mix the flour, sugars, baking powder and zest.
3. In another bowl, beat the eggs, then stir in the cream, vanilla and butter and pour into the dry ingredients.
4. Stir to mix but don't overbeat. Spoon into cases.
5. Bake for 25 mins.
6. Leave to cool in the tin for 5 mins, then turn out and leave to cool completely on a wire rack.

### Nutritional Information

PER CUPCAKE (undecorated) 283 kcalories, protein 5g, carbohydrate 39g, fat 13g, saturated fat 8g, fibre 1g, sugar 16g, salt 0.57g



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Friday 14 November