

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hands, Surfaces



Ingredients

- 100g soft unsalted butter
- 100g golden caster sugar
- 2 large eggs
- 100g self-raising flour
- 100g white chocolate chips
- 3 tsp blackcurrant, raspberry or strawberry jam



Equipment

Weighing scales, bun tin, Large mixing bowl, medium mixing bowl, scrap bowl, wooden spoon, tablespoon, teaspoon, fork, sieve, measuring jug. Cooling rack



Blondie Cupcakes



Ingredients

- 100g soft unsalted butter
- 100g golden caster sugar
- 2 large eggs
- 100g self-raising flour
- 100g white chocolate chunks/chips
- 3 tsp blackcurrant, raspberry or strawberry jam

Method

- Pre heat oven to 180 C
 - Place 12 cupcake cases in a bun tin
1. Weigh ingredients and whisk eggs in a measuring jug
 2. Cream together the butter and sugar in a large mixing bowl
 3. Add the whisked egg bit by bit
 4. Sift the flour into the mixture.
 5. Mix in the white chocolate chunks
 6. Spoon the mixture between the cupcake cases, scoop with the tbsp and scrap with the tsp.
 7. Loosen your jam and using a teaspoon spoon over the cupcake mixture.
 8. Use a cocktail stick to ripple it through the surface.
 9. Place in oven and bake for 20 minutes or until lightly golden.
 10. Remove from oven and place on cooling rack to cool.
 11. Optional - sprinkle icing sugar on top or spread icing over