

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hair, Hands, Surfaces

Ingredients

125g self-raising flour

100g soft margarine

100g caster sugar

2 eggs

(if not using eggs – 1 teaspoon baking powder and 1 teaspoon of egg replacement powder)

Modification Options – Lemon/ Orange/
40g Chocolate chips/ Coco powder/ Raisins/
Dried Cranberries

Equipment

12 paper cases

Bun tin

Large Mixing Bowl

Medium Mixing Bowl

Wooden mixing spoon

Spatula

Scrap bowl

Sieve

Cooling rack

Teaspoon

Tablespoon

Fork

Grater



Cupcakes



Ingredients

125g self-raising flour

100g soft margarine

100g caster sugar

2 eggs

40g Chocolate Chips

*(if not using eggs – 1 teaspoon baking powder and
1 teaspoon of egg replacement powder)*

Modifications:

Chocolate – use 85g self-raising flour and 40g
sieved cocoa powder

Orange or Lemon – add the grated rind of ½ an
orange or lemon to the mixture

METHOD

- **Pre Heat oven 190C** and place 12 paper cup cake cases into bun tray
- 1. Weigh ingredients
- 2. In a large mixing bowl, cream the margarine and sugar until soft and fluffy.
- 3. In a measuring jug, crack your eggs and remove any traces of shell. Add this into the margarine and sugar mixture.
- 4. Sieve in the self-raising flour and beat well with a wooden spoon until it has mixed well and is light and fluffy.
- 5. If using coco powder add to mixture and mix well.
- 6. Add any chocolate chips/ lemon/ orange rind/ raisins or other modifications at this stage.
- 7. Spoon evenly into paper cases using teaspoon
- 8. Using a paper towel wipe away any spilt mix from your tray.
- 9. Place in oven using oven gloves (top shelve for gas ovens).
- 10. Bake for about 10-15 minutes until well risen, firm and golden brown.
- 11. Allow to cool on cooling rack.