



Holy Family Mission
Pentecost Family Day
Post Primary

Baking
Holy Spirit Cupcakes

Ingredients and Equipment

- 12 Muffin cases in a muffin tray
- Electric mixer or a bowl and a whisk
 - 175g unsalted butter
 - 175g caster sugar
 - 145g self raising flour
 - 35g cocoa powder
 - 3 medium eggs

Preparation

- Pre-heat the oven to 180°C/160°C Fan/Gas Mark 4. Place the Muffin Cases into a cupcake tin.
- Cream together the butter and sugar until light and fluffy. Gradually beat in the eggs, if the mixture starts to curdle, add a little flour. Fold in the remaining flour and the Cocoa Powder with a metal spoon.
- Place spoonfuls of the mixture into the Muffin Cases and bake for 15-20 minutes until well risen and firm to the touch. Remove from the oven and leave to cool on a cooling rack.
- Take a sharp knife and cut your strawberries into halves or quarters
- Dollop a spoonful of icings onto each cupcake and place the strawberry on top so that it looks like a flame