

Light the Night

Recipe

Light the Night Cupcakes

These cupcakes are a delicious way to raise money to shine a light on blood cancer. If it is safe to do so—sell your cupcakes to friends, family and workmates to help you reach your fundraising goal.

They also make a wonderful addition to your Light the Night event!

Makes
25
large
cupcakes

Ingredients

Cupcake Batter

250 grams butter, softened
350 grams caster sugar
4 eggs
2 teaspoons vanilla extract
450 grams self raising flour
250ml milk

Buttercream Icing

150 grams butter, softened
300 grams icing sugar
2 tablespoons milk
Blue and yellow food colouring



Method

1. Preheat the oven to 180°C.
Line muffin pans with 25 paper muffin cases.

Cupcakes

2. Beat the butter, sugar and vanilla together.
3. Add the eggs one at a time beating well after each one.
4. Use a large metal spoon to gently fold in half the flour, then half the milk, then the rest of the flour, then the rest of the milk.
5. Spoon the mixture into the paper muffin cases until full.
6. Bake for 20-25 minutes until lightly golden on top.
Cool on a rack.

Buttercream Icing

7. Beat the butter in a large bowl until soft.
Add half the icing sugar and beat until smooth.
8. Then add the remaining icing sugar with the milk, adding more milk if necessary, until the mixture is smooth and creamy.
9. Split into 3 small bowls and add the food colouring to each one.
10. Spoon the icing into a piping bag with a star nozzle and pipe the icing using a spiralling motion onto the cupcakes in a large swirl.

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