

Recipe: RAM CAKES

Have a go at making some ram cupcakes using the recipe below:

Ingredients makes 10:

- 110g butter
- 110g caster sugar
- 2 large eggs
- ½ teaspoon vanilla extract
- 110g self-raising flour

To decorate:

- 75g butter
- 150g icing sugar
- ½ teaspoon vanilla extract
- 2 tablespoons milk
- Mini marshmallows
- Large white chocolate buttons
- Curly Wurlly chocolate bites
- Black icing pen

Method:

1. Preheat the oven to 180°C / 160°C fan / gas mark 4 and put ten cupcake cases in a tray.
2. Using a whisk, beat 110g of softened butter and 110g of caster sugar together.
3. Add the two eggs, one at a time, and whisk into the butter and sugar mixture.
4. Add ½ a teaspoon of vanilla extract and 110g self-raising flour. Whisk the ingredients until they're combined, then spoon the mixture equally into the cupcake cases.
5. Bake for 15 mins until the cakes are golden brown and a skewer inserted into the middle of each cake comes out clean.
6. To make the buttercream, whisk 75g of butter until it's soft, then add 150g of icing sugar, and ½ teaspoon of vanilla extract.
7. Whisk the ingredients together until they are smooth, then beat in three tablespoons of milk.
8. Once the cakes are cooled, spread buttercream evenly on the top of each using a spatula.
9. Use the black icing pen to draw a mouth and nose onto the white chocolate buttons, then stick this in the middle of the cake. Ice on two eyes.
10. Spread the mini marshmallows around the outside of the cake, and then finish with chocolate horns!