


WORLD
**BOOK
DAY**

RECIPE CARD

The
BIG
BOOKY
BREAKTIME

**BIG
BOOKY
BAKE
OFF**

Organising your own bake sale is a sure-fire way to raise money, so why not celebrate your love of books and reading by making your own favourite characters, which are good enough to eat!


**Book Aid
International**

BEAR PAW CUPCAKES

 Prep: 45 minutes  Easy  Makes 16

Inspired by everyone's favourite We're Going on a Bear Hunt, these bear paw cupcakes are not only absolutely delicious, but are super simple to make. Each cupcake could be sold for £1.

Please be aware that these recipes contain allergens so remember to inform customers.



YOU WILL NEED:

FOR THE CUPCAKES:

110g softened butter
110g golden caster sugar
2 large eggs
½ tsp vanilla extract
110g self-raising flour
pinch salt
cupcake cases

FOR THE BUTTERCREAM:

150g softened butter
300g icing sugar
1 tsp vanilla extract
3 tbsp milk

FOR THE BEAR PAW TOPPINGS:

Coconut flakes for the 'bear fur'
16 small chocolate biscuits
48 small chocolate balls or raisins
for the 'bear toes'

HOW TO MAKE THEM

- 1 Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
- 2 Using an electric whisk beat the softened butter and golden caster sugar together until pale and fluffy, then whisk in the eggs, one at a time.
- 3 Add ½ tsp vanilla extract, the self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
- 4 Bake for 15 mins until golden brown and until a skewer inserted into the middle of each cake comes out clean. Leave to cool.
- 5 To make the buttercream, whisk the softened butter until super-soft then add the icing sugar, vanilla extract and a pinch of salt.
- 6 Whisk together until smooth (start off slowly to avoid an icing sugar cloud!) then beat in the milk.
- 7 Spoon the buttercream on to the cooled cupcakes.
- 8 To decorate, press the chocolate biscuit into the buttercream icing so that it holds, then press the three chocolate buttons or chocolate raisins into the icing above the biscuit to make the toes.
- 9 Fill a small bowl with coconut flakes and make a well in the centre. Holding the cupcake by the bottom, gently press the frosted part of the cupcake into the coconut, rolling it around to cover all the edges. As long as you used enough frosting, the chocolate pieces should stay in place.

TIP

If you're in a hurry, why not use a ready-made cupcake mix and ready-made frosting and then decorate with the coconut flakes, chocolate biscuits and buttons to make the bear paws!