


THE VERY HUNGRY CATERPILLAR CUPCAKE TRAIN

 **Prep: 1.5 hours**

 **Difficult**

 **Makes 16**

This treat, inspired by Eric Carle's The Very Hungry Caterpillar, is perfect for very hungry students! Each cupcake or a slice of sponge 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 of salt

FOR THE BUTTERCREAM (CUPCAKES):

150g softened butter
300g icing sugar
1 tsp vanilla extract
3 tbsp milk
Green food colouring (for the cupcakes)
Pinch of salt

FOR THE CATERPILLAR'S HEAD:

110g softened butter
110g golden caster sugar
2 large eggs
½ tsp vanilla extract
110g self-raising flour
pinch of salt
Sweets to decorate the face

FOR THE BUTTERCREAM (HEAD):

150g softened butter
300g icing sugar
110g 1 tsp vanilla extract
3 tbsp milk
Red food colouring

This challenging creation requires 12 cupcakes with green icing and a larger sponge decorated to make the caterpillar's head.

TO MAKE THE CUPCAKES:

- 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, scraping down the sides of the bowl after each addition.
- 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.

TO MAKE THE CATERPILLAR'S HEAD:

MAKE THE CATERPILLAR'S HEAD WHILE THE CUPCAKES ARE BAKING.

- 1 Use the same recipe for the cupcakes but place in a larger cake tin. Make the buttercream with red food colouring to decorate the head and use sweets to make the caterpillar's eyes and mouth.

TO MAKE THE BUTTERCREAM:

MAKE THE BUTTERCREAM WHILE YOUR CAKES ARE BAKING/COOLING.

- 1 Whisk softened butter until super soft then add the icing sugar, vanilla extract and a pinch of salt.
- 2 Whisk together until smooth (start off slowly to avoid an icing sugar cloud!) then beat in the milk.
- 3 Stir the green food colouring into the buttercream mix.
- 4 Using a knife, spread the buttercream on to the cooled cupcakes in circular motions.