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.