

# Bake some cupcakes

## What to do:

- Gather together your equipment and ingredients.
- Weigh your ingredients and mix together until pale and fluffy.
- Spoon the mixture into the cupcake cases and bake in the oven at 180°C/160°C fan for 15 minutes until golden brown.

## What you need:

- A bowl, whisk or wooden spoon, weighing scales and cupcake cases.
- 110g softened butter or margarine, 110g sugar, 110g self-raising flour, 2 eggs, ½ tsp vanilla extract.

## Benefits of this experience:

There are lots of great opportunities for communication during baking. Encourage your child to read and follow the instructions. Measuring the ingredients is a great opportunity to teach maths concepts.

## Story and rhyme time:

Visit your local library to find these books:  
'The Perfect Cake' by Karen Kilpatrick and Yolanda Gampp  
'Cake' by Sue Hendra and Paul Linnet

\*Make sure an adult supervises using the oven.



**Suitable for:**  
6+ year olds