

## **Cupcakes (with green icing!)**

The (soon to be famous) Strange Nervous Laughter cupcakes.

### **Ingredients:**

1.5 cups flour  
2 teaspoons baking powder  
2/3 cup castor sugar  
125g butter, softened  
3 eggs  
1/4 cup milk  
1 teaspoon vanilla essence

### **Method:**

Line two 12 cupcake pans with paper cases (preferably pretty ones). Sift all dry ingredients into a bowl. Add butter (chopped into small pieces), eggs, milk and vanilla essence. Beat ingredients together until the mixture is smooth and becomes lighter in colour. Drop 1.5 tablespoons of the mixture into each of the prepared cases, making sure not to lick the spoon in between.

Bake at 180 degrees for about 20 minutes or until light brown. Allow to cool in pan, then take out and cool completely on wire rack. Recipe can be prepared a day ahead. Suitable for freezing.

### **Green Icing Ingredients:**

125g butter, softened  
2 cups icing sugar, sifted  
1 teaspoon vanilla essence  
splash of milk  
green food colouring

### **Method:**

Sift the icing sugar and slowly stir in the butter. Add the vanilla essence and the dash of milk, stirring constantly. Keep adding small dashes of milk until the icing is smooth, but not runny. Add green food colouring (two drops at a time) and stir until the colour is even but not too luminous.

### **To Serve:**

Cut a heart shape out of stiff cardboard. Hold the empty heart over the top of the iced cupcake, and gently sprinkle hundreds and thousands through the empty space. Voila! A heart shaped hundreds and thousands decoration. Lovely.

