



**Save the
Children**
CHANGE THE FUTURE

BALL OF YARN

CUPCAKES RECIPE

These cupcakes look like your festive sweater before it was knitted into Christmas magic. We'd recommend making red, green and yellow ones.



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INGREDIENTS

FOR THE VANILLA CUPCAKES:

110g butter at room temperature
110g caster sugar
110g self-raising flour
2 free-range eggs
1 tsp vanilla extract
1–2 tbsp milk

FOR THE ICING:

175g butter
300g icing sugar
1 vanilla pod/tsp vanilla essence
1 tsp colouring of your choice

METHOD

FOR THE VANILLA CUPCAKES:

1. Preheat the oven to 180C/350F/Gas 4 and line a 12-hole muffin tin with paper cases.
2. Mix the butter and sugar together until light and fluffy.
3. Beat the eggs lightly and mix into the butter and sugar mixture, a little at a time, with the vanilla extract.
4. Fold the flour in using a large metal spoon. Add the milk.
5. Bake in the oven for 10–15 minutes or until golden brown. Leave to cool completely before decorating.

FOR THE ICING:

1. Beat the butter with an electric whisk until soft. Add half the icing sugar and beat until smooth.
2. Add the remaining sugar along with the vanilla extract and food colouring. Add more colour for a dramatic effect, but don't let the icing get too wet.
3. Spoon the icing into a piping bag with a small round nozzle. Pipe stripes following the curve of the cupcake across the cupcakes. Then pipe a few straight rows closely together on top, to resemble a ball of wool.
4. You can make the icing in batches and add different colours, for a woolly wonderful result.

GINGER

CHRISTMAS

JUMPER

CAKE

RECIPE



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Now, not everyone has a jumper-shaped cake tin. If you do, then brilliant. But if not, just make a traditional round or square cake and jumperify it later, with the help of chocolate buttons, glitter, etc.



GINGER

CHRISTMAS

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CAKE

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INGREDIENTS

FOR THE CAKE:

100g caster sugar
125g butter
1 egg
225ml treacle
300g plain flour
250ml hot water
1 1/2 teaspoons bicarbonate of soda
1/2 teaspoon salt
1/2 teaspoon ground cloves
1 teaspoon ground ginger
1 teaspoon ground cinnamon

TO DECORATE:

250g white fondant
250g butter
500g icing sugar (plus extra for dusting)
1 tsp vanilla extract
Edible glitter
Chocolate buttons
Sweets
Red and green food colouring

METHOD

FOR THE CAKE:

1. Preheat oven to 180°C / Gas mark 4. Grease and flour a 23cm (9in) square tin.
2. In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the treacle.
3. In a bowl, sift together the flour, bicarbonate of soda, salt, cinnamon, ginger and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared tin.
4. Bake 1 hour in the preheated oven, until a knife inserted in the centre comes out clean. Allow to cool in tin before decorating.

TO DECORATE:

1. Dust a work surface with icing sugar.
2. Knead the ready-made fondant icing.

3. Split the fondant into three equal portions. Add red food colouring to one portion and green to another. Leave the final portion white. Knead in the food colouring till it's distributed evenly.
4. Using a rolling pin, roll the fondant till it's about 0.5cm thick, then cut into strips long enough to cover the cake.
5. Make the butter cream. In a bowl, mix the butter, icing sugar and vanilla extract together until smooth.
6. Cover the cooled cake with a very thin layer of buttercream icing, then add strips of fondant carefully on top, being sure to keep them as smooth as possible.
7. Use the remaining buttercream, buttons, sweets, glitter and fondant icing to jumperify as much as you like. There is no such thing as 'too much'. Use a knife to score knitted patterns and fashion baubles with the help of the edible glitter. Go full-on festive!