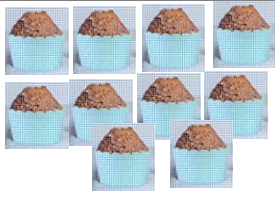




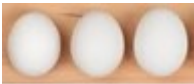
Honey Cupcakes Recipe



Recipe makes approximately 10 honey cupcakes



Ingredients



3 eggs

270g



270g of self-raising flour

220g



220g light brown sugar



1 teaspoon of vanilla extract

227g



227g honey (1 large 'Equal' honey jar)

200g



200g margarine



What you will need:



Ingredients



2 mixing bowls



wooden spoon



1 teaspoon



Baking tray



10 cupcake cakes



1 glass



oven gloves and apron



Weighing scales



How to make Honey Cupcakes



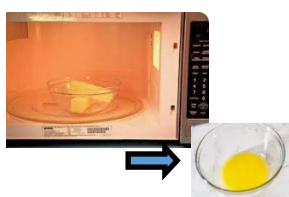
1. Put the **oven** on **temperature 150 degrees C**.
You can ask someone for help if you don't usually use the oven by yourself.



2. Put your empty **cupcake cases** onto a **baking tray**.



3. Weigh **200g margarine** and put it into a **mixing bowl**



4. Put the **margarine** into the **microwave** for **30 seconds** until it has melted.



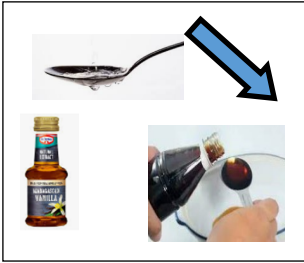
5. Add **220g** of **light brown sugar** into the **mixing bowl**.



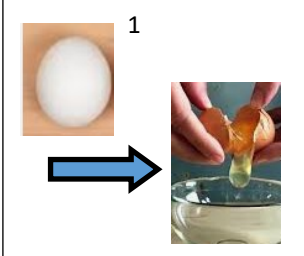
6. **Mix** the **melted margarine** and **light brown sugar** together for **1 minute** with a **wooden spoon** until it is smooth



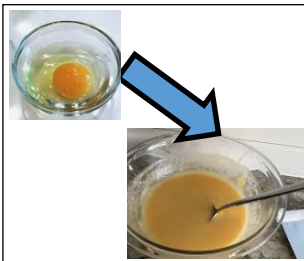
7. Add **227g** of **honey** to the **mixing bowl** and **mix** it together.



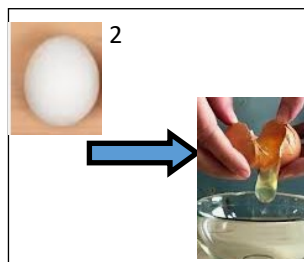
8. Add **1 teaspoon** of **vanilla extract** into the **mixing bowl**



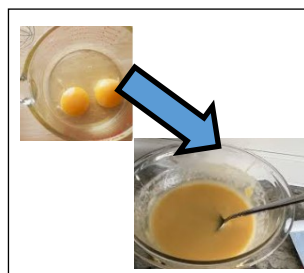
9. Crack your **first egg** into a **glass** and check for blood spots.



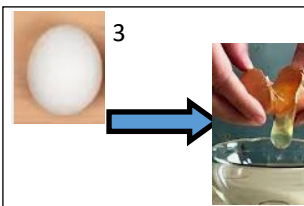
10. Put your **first egg** into the **mixing bowl** and mix well



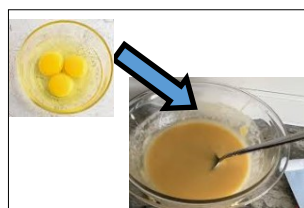
11. Crack your **second egg** into the **glass** and check for blood spots or shell.



12. Put your **second** checked **egg** into the **mixing bowl** and mix well



13. Crack your **third egg** into the **glass** and check for blood spots or shell.

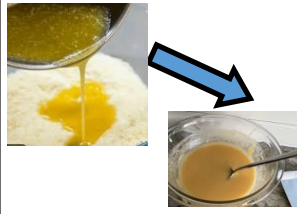


14. Put your **third egg** into the **mixing bowl** and mix well

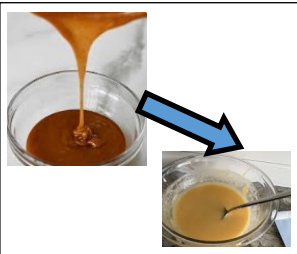
270g



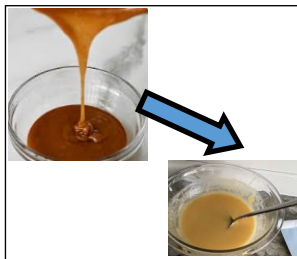
15. Put **270g self-raising flour** into a **separate mixing bowl**



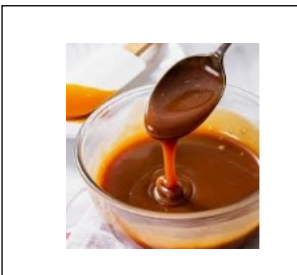
16. Put **1/3** of the **honey mixture** into the **bowl of flour** and mix it with your **wooden spoon**.



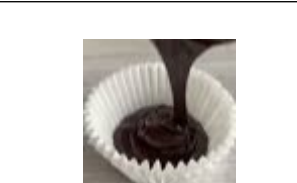
17. Put the next **1/2** of the **honey mixture** into the **bowl of flour** and mix well with your **wooden spoon**



18. Put the last bit of **honey mixture** into the **bowl of flour** and mix very well.



19. Your mixture should be smooth and runny



20. Pour the mixture into **10 cupcake cases** so that they are **3/4 full**



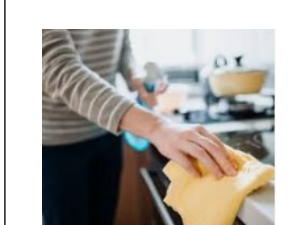
21. Put your **oven gloves** onto your hands. If you don't usually use the **oven**, you can ask someone else to put the tray into the **oven** for you.



22. Put the **baking tray** of cupcakes into the **oven** carefully. The **oven** will be hot.



23. Close the **oven door** and leave the cupcake mixture in the **oven** for 25—30 minutes until they are baked and feel a bit springy on top.



24. You can tidy up



25. When the cakes are baked, put your oven gloves on



26. Take the tray out of the oven



27. Leave the cakes to cool down for about 20 minutes



28. Enjoy!