

GHPS Cupcake Decorating Cook Off

Proudly organised by your 2020 JSC Representatives

THE CHALLENGE

If you have all the ingredients come and join the Cook Off. You'll have to make Cupcakes and then decorate them however you want, making sure that it is as creative as you can think. You can buy the cupcake mix or you can make them from scratch using the recipe below.

JUDGING

All the JSC's will be judging this contest. The student that has made the most creative and fun topping on their cupcake will win. Entries can be submitted here: www.tinyurl.com/CUPCAKEGHPS The winner will be announced in next week's contact. Entries close 5th May at 9pm

HERE IS A RECIPE TO USE IF YOU DECIDE TO START FROM SCRATCH

INGREDIENTS

- 2 cups self-raising flour, sifted
- 3/4 cup caster sugar
- 2 eggs, beaten
- 3/4 cup milk
- 125g unsalted butter, melted, cooled
- 1 teaspoon vanilla essence
- Sprinkles, to decorate

ICING

- 1 1/2 cups pure icing sugar
- 1-1 1/2 tablespoons water



STEP 1

Preheat oven to 200C or 180C fan-forced. Grease a 12 x 1/3-cup capacity muffin pan. Alternatively, line holes with paper cases. Combine flour and caster sugar in a bowl. Make a well in the centre.

STEP 2

Add milk, butter, eggs and vanilla to flour mixture. Using a large metal spoon, stir gently to combine.

STEP 3

Spoon mixture into prepared muffin pan. Bake for 12 to 15 minutes, or until a skewer inserted into the centre comes out clean. Stand in pan for 5 minutes before transferring to a wire rack to cool.

STEP 4

Make icing: Sift icing sugar into a bowl. Add food colouring and water. Stir until smooth and well combined. Spoon icing over cupcakes. Decorate with sprinkles.