

Piggy Cup Cake Recipe



Vanilla cup cakes (makes 24):

- 2 ¼ cups of plain flour
- 2 teaspoons of baking powder
- 200g of softened unsalted butter
- 1 ¾ cups of castor sugar
- 4 eggs
- 1 tablespoon vanilla essence
- 1 cup milk
- 24 patty pans

1. Pre heat oven to 170°C.
Line muffin tray with paper patty pans.
2. Sift flour and baking powder
3. In a separate bowl cream butter and sugar.
4. Add eggs, one at a time to the creamed mixture.
5. Then add vanilla essence.
6. Mix on low speed, adding ½ of the flour mixture at a time to the creamed mixture, while slowly adding the milk. Continue until all of the ingredients are mixed together, but be sure not to over mix as the mixture will toughen.
7. Fill the patty pans with the mixture until ¾ full
8. Bake for 18-20 minutes or until golden brown on top. Cool completely before frosting.



Pink icing & piggy faces:

- 200g unsalted butter
- ½ cup of milk
- 1 tablespoon of vanilla essence
- 8 cups of icing sugar
- Pink food colouring
- 72 round pink marshmallows (for piggy snout and ears)
- 48 silver balls (for piggy eyes)

1. Cream butter and sugar
2. Add milk and vanilla essence and beat til fluffy
3. Add pink food colouring a small amount at a time until the desired colour is achieved
4. Frost the cups cakes with the icing
5. Place two marshmallows as ears and one as a snout to each of the cup cakes. Using a skewer or your imagination make little nostrils in the snout.
6. Place two silver balls above the snout to complete your little piggies (refer to picture).