

Time to prepare!

Grab an apron, tie long hair back and then wash vour hands. Make sure you have the help of an adult. Please read the safety message on the back of pack before you begin.

Now let's start your baking fun!

THE PACK INCLUDES:

- Cupcake Baking Mix
- 12 x White Cupcake Cases
- 60g Yellow Icing Mix
- 40g Red Icing Mix
- 30g Blue Icing Mix
- 30g White Icing Mix
- 10g Sprinkles

WHAT YOU NEED:

For the cupcakes

- 50g soft butter (or soft margarine)
- 60ml milk (4 tbsp)
- 1 medium egg For the decoration
- Water as required

EQUIPMENT NEEDED:

- Cupcake trav
- Electric mixer or whisk
- Several small bowls or mugs

ATE YOUR OWN.

MAKE THE CUPCAKES

Pre-heat the oven to 180°C / 160°C fan / gas mark 4. Take care when using the oven.

Put the cupcake cases into a cupcake tray.

Mix together in a bowl the baking mix, margarine, milk and the egg. Then whisk (by hand or using an electric mixer) for 2-3 minutes or until the mixture is smooth and creamy. Take care using the electric mixer.

Spoon the mixture evenly into the 12 cupcake cases.

Bake in the oven for 25 minutes or until the cupcakes are a light golden colour. Take care when using the oven.

Remove from the oven, be careful they are hot and allow them to cool completely PREPARE THE COLOURED ICING

Empty the Red Icing Mix Sachet into a bowl or mug and add 1 1/4 tsp of water and stir well.

Empty the Yellow Icing Mix Sachet into a bowl or mug and add 2 tsp of water and stir well.

Empty the Blue Icing Mix Sachet into a bowl or mug and add 1 tsp of water

Empty the White Icing Mix Sachet into a bowl or mug and add 1 tsp of water and stir well.

Top tip 1 – Add small amounts of water at a time, if the icing is too runny it is difficult to add details to your planets. For best results you want the icing consistency to flow very gently to give a smooth finish.

Top tip 2 - To achieve the depth of colour that you would like, it is best to add small amounts of coloured icing at a time to allow you to check the shade.



- 1. Spread 1 tsp yellow icing on top of a cupcake
- 2. Dip a cocktail stick into red icing and swirl into the yellow icing in a spiral

Create your SUN first so you have enough yellow icing

MERCURY

- 1. Mix ½ tsp of red with ¼ tsp of blue icing
- 2. Spread on top of a cupcake
- 3. Add 3 small dots of yellow icing
- 4. Swirl together using the back of a tsp

VENUS

- 1. Mix 1/2 tsp of yellow with 1/2 tsp of white & 1/4 tsp of red icing
- 2. Spread on top of a cupcake
- 3. Add 2 dots of red & 2 dots of white icing
- 4. Swirl together using a fork

EARTH

- 1. Mix 1/2 tsp of blue & 1/2 tsp of white icing
- 2. Spread on top of a cupcake 3. Mix 1 tsp of yellow with 1/4 tsp of
- blue icing to make green 4. Use to make land shapes



- 1. Spread 1 tsp red icing on top of a cupcake
- 2. Add 2 dots of yellow and 2 dots of blue icing
- 3. Swirl together using the back of a tsp

JUPITER

- 1. Mix 1/2 tsp of yellow with 1/2 tsp of white & 1/4 tsp of red icing
- 2. Spread on top of a cupcake 3. Mix 1/4 tsp of white with a dot of
- 4. Use to create 3 stripes
- 5. Add 3 stripes of white icing and a few dots of red icing & blend
- 6. Add 1 larger dot for Jupiter's

SATURN

- 1. Marble 1/2 tsp of yellow with 1/2 tsp of white icing
- 2. Spread on top of a cupcake 3. Add 3 curves of white icing & blend
- 4. Create Saturn's rings with a curve of sprinkles

URANUS

- 1. Marble 1 tsp of white with a dot of blue icing
- 2. Spread on top of a cupcake
- 3. Create Uranus's rings with sprinkles
- around the edge

NEPTUNE

- 1. Spread 1 tsp blue icing on top of a cupcake
- 2. Mix 1/2 tsp of red and a dot of blue icing to make purple
- Add a few dots of purple and swirl using the



GROWN-UF FOR HELP

ASKA

GROWN-UP

FOR HELP

ASKA

GROWN-UP

FOR HELP

ASKA GROWN-UP before decorating.





30

own PLANETS using the remaining 3 cupcakes



Cupcakes can be stored in an

be eaten within 4 days.