How To Guide
Baking Cupcakes With Our Madeira Cake Mix

Baking your cupcakes

1. Preheat oven to 150C/Gas 2 (140C for fan ovens)
2. Add 200ml or 7 fluid ozs of water to 500g cake mix and beat on medium speed for approximately 5 mins. This cake mix is very versatile and so if you want a change, once beaten you can mix in chocolate chips, flavourings, lemon zest, chocolate powder, fruit etc. whatever takes your fancy really!
3. Place cupcake cases into a muffin tin and fill just over half way with the cake mix. If you do not use a muffin pan, the cupcake cases will not hold their shape.
4. Bake for approximately 25 minutes on the middle shelf. Ovens do vary and so they may take slightly less or slightly more time to cook. When they are ready, the sponge will be a light golden colour and spring back when pushed gently in the centre.
5. Take out of the oven and leave to cool in the muffin tin for 5 minutes before removing the cupcakes, preferably onto a wire cooling rack if you have one but this is not completely necessary.
6. The cupcakes must be completely cool before icing. Once decorated they can be stored in an airtight container for a couple of days or if plain and un-iced can be frozen for a couple of weeks (defrost completely before decorating).

Decorating your cupcakes with sugarpaste

1. Smear the top of each cupcake with either jam or buttercream.
2. Lightly dust your hands and the table top with icing sugar and knead the sugarpaste (roll out icing) until soft and pliable. Roll it out to about 1cm in thickness and cut out a circle for each cupcake (if you do not have a cutter you will most likely be able to find a glass about the right size).
3. Place the circles onto each cupcake ready to decorate.
4. To attach decorations onto the sugarpaste use either edible glue or a mixture of icing sugar mixed into a little water.
5. To cover the cakes in sprinkles, brush the sugarpaste in edible glue or cooled boiled water, hold the cupcake over a bowl and scatter the sprinkles over the cake. If using water you may wish to lightly press the sprinkles down with your fingers to attach them more firmly.
6. Transporting cupcakes? We have a selection of cupcake boxes that come with inserts and take 2, 4, 6 or 12 cupcakes or even individual cupcakes.

Don’t miss our Cake Craft Shop FREE downloadable project sheets section for amazing cupcake decorating ideas.