



# POPPY CUPCAKES



**Preparation time:** 20 mins  
**Cooking time:** 15 mins



**Serves:** Makes 12



## Ingredients

- 110g softened butter
- 110g golden caster sugar
- 2 large free-range eggs
- ½ tsp vanilla extract
- 110g self-raising flour

### *For the buttercream*

- 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- 3 tbsp milk
- Food colouring (optional)



## Method

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
2. Using an electric whisk beat softened butter and the golden caster sugar together until pale and fluffy then whisk in the eggs, one at a time, scraping down the sides of the bowl after each addition.
3. Add vanilla extract, self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
4. Bake for 15 mins until golden brown.
5. To make the buttercream, whisk the softened butter until super soft then add the icing sugar and vanilla extract.
6. Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in the tbsp milk.
7. If wanting to colour, stir in the food colouring now. Spoon or pipe onto then cooled cupcakes.

Find out more at [poppyscotland.org.uk/tea-and-toast](http://poppyscotland.org.uk/tea-and-toast)



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# Tea & Toast

## EASY ICED POPPY BISCUITS



**Preparation time:** Less than 30 mins

**Cooking time:** 10 - 30 mins



**Serves:** Makes 24



### Ingredients

100g unsalted butter, softened at room temperature

100g caster sugar

1 medium free-range egg, lightly beaten

275g plain flour

1 tsp vanilla extract

#### To decorate

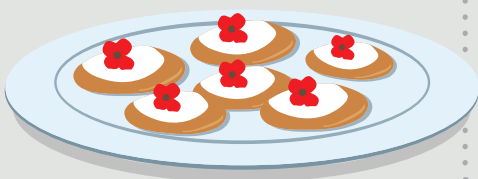
400g icing sugar

3-4 tbsp water

2-3 drops food colouring

### Method

1. Preheat the oven to 190C/170C Fan/Gas 5. Line a baking tray with greaseproof paper.
2. Cream the butter and sugar together in a bowl.
3. Beat the egg and vanilla extract, a little at a time, until well combined.
4. Stir in the flour until the mixture comes together as a dough.
5. Roll the dough out on a lightly floured work surface to a thickness of 1cm/1/2 inch.
6. Using biscuit cutters, cut biscuits out of the dough and carefully place onto the baking tray.
7. Bake for 8-10 minutes, or until golden-brown. Set aside to harden for 5 minutes, then cool on a wire rack.
8. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.
9. Carefully spread the icing onto the biscuits using a knife and set aside until the icing hardens.



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