**** Blue Class

**Octopus Cupcakes**

 **You will need:**

* vanilla and chocolate icing/frosting
* a small tube of blue decorator’s icing/frosting
* gummy worms
* large gum drops
* some fairy cakes – either make them (recipe below) or buy them ready-made.
* You could find other things to use to decorate the cakes.
* The gummy worms might be too chewy for lots of children, so take them off and someone else can eat them!

**What to do:**

* Ice each cupcake, setting aside a few tablespoons of icing for the eyes.
* Add a few dots of blue decorator's icing, then swirl it into the vanilla icing. Press several gummy worms onto the icing so that they hang halfway off the sides, leaving an open space in the centre for the head of the octopus.
* Use plain vanilla icing and chocolate icing to add eyes and a mouth to a gum drop.
* Place the head in the centre.
* Eat – and enjoy!

You can Watch a video of how to decorate the cakes here:

<https://www.youtube.com/watch?v=jVY5mMbLxOo>

C **Cakes**

**Ingredients:** makes 12

100g (4 oz) softened butter

100g (4oz) caster sugar

2 large eggs

100g (4oz) self-raising flour

1 level teaspoon of baking powder

**What to do:**

* Heat the oven to 200C fan/180C fan/gas 6
* Put 12 fairy cake cases into a 12-hole bun tin
* Measure all the ingredients into a large bowl and beat it for at least 2-3 minutes until the mixture is well-blended and smooth.
* Fill each paper case with the mixture.
* Bake in the pre-heated oven for 15-20 minutes until the cakes are well-risen and golden brown.
* Lift the paper cases out of the bun tin and put the cakes onto a wire rack to cool.
* Put the icing sugar into a bowl and gradually blend in the warm water until the icing is fairly stiff.
* Spoon over the top of the cakes and decorate with sprinkle or small sweets.