



Road Safety Cup Cakes

Cream together 150g butter (or cheaper spread) and the same amount of sugar.

Add three eggs and whisk.

Fold in 150g self-raising flour and half a teaspoon of **baking powder**.

Add drinking chocolate powder to make them chocolate buns (if doing this, reduce the sugar content slightly.)

Put spoonfuls into individual paper bun cases in a bun tray.

Cook at a medium heat (about 180 degrees) and take out after about 20 minutes or when ready and cool.

Keep the road safety theme alive and top them with red, orange or green icing and sweets for traffic lights or how about a black and white theme to represent a zebra crossing?

Have fun!

