



## Road Safety Cup Cakes (makes about 24 cup cakes)

### You will need:

- 250g unsalted butter
- 250g caster sugar
- 250g self-raising flour
- Pinch of salt
- 4 medium eggs
- 4 tablespoons milk
- 2 x 12-hole baking tins, lined with paper cases



### How to:

1. Set oven to 190C or gas 5
2. Tip the butter into a bowl and beat it until softened. Add the sugar, flour, salt, eggs and milk and whisk until the mixture is smooth.
3. Use a spoon to divide the mixture between all the paper cases.
4. Place both baking tins in the oven and bake for 15 minutes, then swap over the position of the tins over and bake for a further 3-7 minutes, until both trays of cupcakes are a light golden colour.
5. Remove the tins from the oven. Leave the cupcakes to cool in the tins for a few minutes, and then transfer them to a wire rack to cool
6. 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!

We'd love to see photos of your event! You can email them to [fundraise@brake.org.uk](mailto:fundraise@brake.org.uk) or use the hashtag [#bakeforbrake!](https://www.instagram.com/explore/tags/bakeforbrake/)

