



BALL OF YARN CUPCAKES RECIPE

These cupcakes look like your festive sweater before it was knitted into Christmas magic. We'd recommend making red, green and yellow ones.





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INGREDIENTS

For the vanilla cupcakes:

- 110g butter at room temperature
- 110g caster sugar
- 110g self-raising flour
- 2 free-range eggs
- 1 tsp vanilla extract
- 1–2 tbsp milk

For the icing:

- 175g butter
- 300g icing sugar
- 1 vanilla pod/tsp vanilla essence
- 1 tsp colouring of your choice

METHOD

For the vanilla cupcakes:

1. Preheat the oven to 180C/350F/Gas 4 and line a 12-hole muffin tin with paper cases
3. Beat the eggs lightly and mix into the butter and sugar mixture, a little at a time, with the vanilla extract.
4. Fold the flour in using a large metal spoon. Add the milk.
5. Bake in the oven for 10–15 minutes or until golden brown. Leave to cool completely before decorating.

For the icing:

1. Beat the butter with an electric whisk until soft. Add half the icing sugar and beat until smooth.
2. Add the remaining sugar along with the vanilla extract and food colouring. Add more colour for a dramatic effect, but don't let the icing get too wet.
3. Spoon the icing into a piping bag with a small round nozzle. Pipe stripes following the curve of the cupcake across the cupcakes. Then pipe a few straight rows closely together on top, to resemble a ball of wool.
4. You can make the icing in batches and add different colours, for a woolly wonderful result.