



**Starting Point  
Community  
Learning Partnership**



## **Celebration Cupcakes**

**CAKE: 50G SUGAR | 50G BUTTER | 1 EGG | 50G SR FLOUR | 1/4 TSP  
BAKING POWDER | 1 TBSP MILK**

**TOPPING: 25G BUTTER | 40G ICING SUGAR | SPRINGLES**

PRE-HEAT OVEN AT 190OC / GAS MARK 5

LINE MUFFIN TRAY WITH 6 CAKE CASES

MIX ALL CAKE INGREDIENTS TOGETHER AND DIVIDE EVENLY INTO 6  
CASES.

COOK FOR 15 MINUTES.

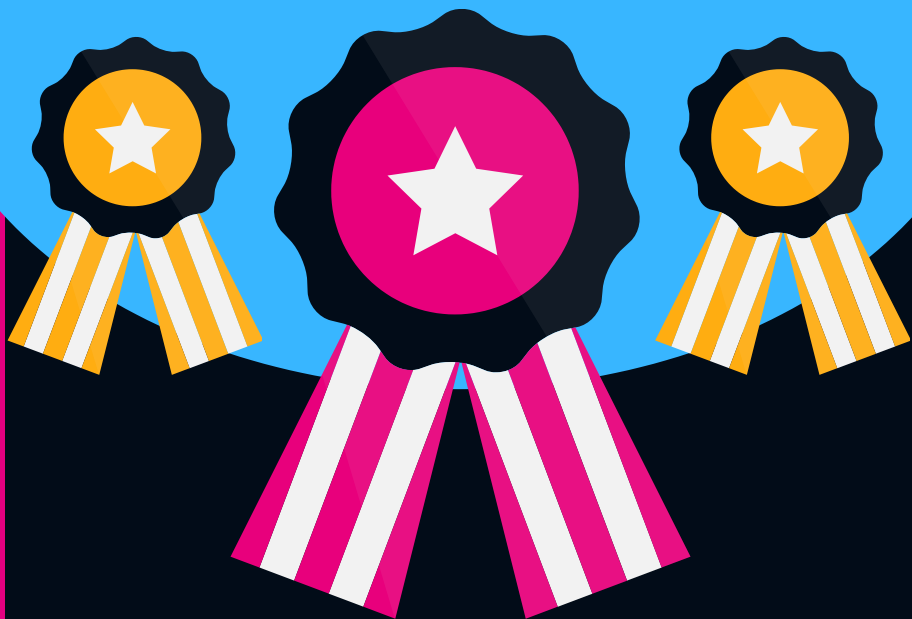
LET YOUR CAKES COOL.

MIX BUTTER AND ICING SUGAR TOGETHER AND SPOON OR PIPE ONTO THE  
TOP OF THE CAKES.

COVER WITH SPRINKLES.

## **Your Certificate**

USE THE TEMPLATE ON THE OTHER PAGE TO GET  
INVOLVE IN THIS CRAFT.



# LOCKDOWN LEGEND

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Congratulations!

You have been awarded a lockdown legend award for being so good in 2020. These are months that people will talk about forever and by following the rules you have helped to keep people safe.

We are all really proud of you.