

# M DAILY Mirror

## How to make World Cup-cakes

These tasty treats are so quick and easy to make you could have the first batch out and ready to serve by half-time.

Professional cake-maker Cynthia Akinsanya, who runs Delights by Cynthia in North London, rustled these up for us in just 45 minutes.

Cynthia says: "These cup-cakes are so simple and economical with just four ingredients – and the ready icing is easily available from supermarkets – so they really are perfect for kids to make."

### Recipe

#### INGREDIENTS:

MAKES ABOUT 24

- 175g caster sugar
- 175g margarine
- 250g self-raising flour
- 3 large eggs
- 1 tube of piping icing
- 1 packet of white ready ice or regal icing
- 1 small packet of red sugarpaste
- Some icing sugar for rolling out icing

- (1) Pre-heat the oven to Gas Mark 6/200°C.
- (2) Cream the margarine and the sugar in a mixing bowl until fluffy.
- (3) Beat in the eggs. Follow each egg with a spoonful of flour.
- (4) Add the remaining flour and fold into the creamed mixture.

- (5) Spoon your mixture into the cup-cake cases and place in the oven for 20-25 mins, turning the tray half way.
- (6) Remove cakes and allow to cool.
- (7) Roll out some white sugarpaste.
- (8) Cut out circles about a quarter of an inch thick.
- (9) Pipe a small blob of white icing on the cup-cake to act like glue. Then put a disc of white ready icing on top.
- (10) Roll out some red sugarpaste and cut two thin strips for the St George's crosses.

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