

Broomstick Buns



This quick and easy recipe makes 24 BOO-tiful buns.

Ingredients

- 250g unsalted butter, softened
- 250g caster sugar
- 250g self-raising flour
- 4 medium eggs
- 4 tablespoons milk
- Cocktail umbrellas
- Edible eyes
- Halloween sprinkles or sprinkles of choice

For the buttercream

- 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- 3 tbsp milk
- Halloween coloured food colouring paste

Method

1. Heat the oven to 190C (170C, Gas 5). Line two muffin trays with 12 cupcake cases in each or bake in batches of 12 using one muffin tray.
2. Start by creaming butter and sugar together in a bowl using a wooden spoon or electric whisk. Beat until soft, fluffy and pale in colour. Then add the flour, eggs, milk, and salt and whisk until the mixture is smooth.
3. Divide the mixture evenly between all the paper cases.
4. Put the lined tins in the oven and bake for 15 minutes, then swap the position of the tins over so the bottom tray is now at the top of the oven, and visa versa, and bake for a further 3-7 minutes, until both trays of cupcakes are a light golden colour.
5. To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.
6. Now to make sure the buns are fully cooked, poke a clean skewer into the cupcakes - if it comes out clean the sponge is cooked. Remove the tins from the oven.
7. Leave the cupcakes to cool in the tins for a few minutes and then transfer them onto a wire rack to cool. Once completely cooled enjoy decorating the buns with buttercream, sprinkles and edible eyes.
8. To make the broomsticks, carefully peel off the paper from the cocktail umbrella and bend the white sticks backwards. Colour the white parts

brown and use Sellotape to keep them all together. Carefully clip the end of the toothpick, being careful to hold it away from you as it flies up. Clip the ends of the broom and place the broomstick into the cupcake.

Enjoy!

