



DINO'S DYNAMOS

Recipe

Eerie Eyeball Cupcakes...

Ingredients

- 2 large eggs
- 125g caster sugar
- 125g soft margarine
- 125g self raising flour

To decorate:

- 200g icing sugar
- 4tsp hot water
- Strawberry laces
- Handful of coloured sweets and chocolate chips



Ask an adult to help you with this recipe.

Recipe

1. Heat the oven to 180 °C. Put all the ingredients in a bowl and beat them together until the mixture is smooth.
2. Line a bun tin with paper cake cases and half fill each case with cake mixture.
3. Cook the cakes in the oven for 18-20 minutes.



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Recipe

When the cakes are ready they will have risen up, be golden in colour and spring back into shape when lightly pressed.

Decorating

1. Sieve the sugar into a bowl and add the hot water, mix together until a smooth consistency is reached.
2. Spread a spoonful of icing over the top of each cake.
3. Cut the strawberry laces and arrange them on top of the icing as veins radiating out from the centre of the cake.
4. To finish, use a small amount of icing to stick a coloured sweet to the centre of the cake as the iris of your eyeball and then place a chocolate chip on top of this to represent the pupil.



Apart from your brain, the eye is the most complex organ in your body, it is made of over 12 million moving parts!

