

Would you like to bake some buns for your very own 'Picnic Party'? Here is a recipe to follow.



100g of butter
100g of caster sugar
100g of self-raising flour
2 eggs

TO DECORATE

75g of butter, softened
150g of icing sugar, sieved
1 dash of milk
sprinkles or sliced strawberries

Preheat the oven to 170°C/gas mark 3.

Line a cupcake tin with bun cases and set aside.

In a large bowl, mix the butter and sugar together until light and creamy.

Sift in the flour, then add the eggs one at a time.

Mix the ingredients together until they form a smooth batter.

Spoon the batter up to halfway up the bun cases.

Bake the buns at 170°C for 10-15 minutes, until lightly brown and they spring back if you lightly press them with your finger.

Remove the cupcakes from the oven and leave to cool.

Meanwhile, prepare the buttercream. Mix together the butter, sugar and milk until smooth.

Spoon the buttercream onto the buns and spread with the back of a knife. Top with sprinkles or sliced strawberries.