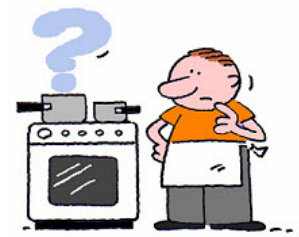


The 'Four Seasons' cupcake



Ingredients 6-8 cupcakes

Basic cupcake mix	75g
Vanilla extract	few drops
Buttercream	to cover
Brown food colouring	a touch
Red food colouring	a touch
Green food colouring	a touch

This small cupcake represents the four seasons of the year; white for winter, green for spring, red for summer and brown for autumn. You can exchange these colours for any you wish. You could use the colours of your favourite sports team for example.

Mise en place

- Make the basic mix for cupcakes and add a few drops of vanilla extract for flavour. Bake and allow to cool
- Make a batch of buttercream and divide this between four small bowls
- Leave one bowl white
- Add a touch of green food colouring to one bowl and mix well
- Add a touch of red food colouring to one bowl and mix well
- Add a touch of brown food colouring to one bowl and mix well

Method

- Spread a little white buttercream over the top of each cupcake. Use the back of a small knife to mark the cupcake into four equal quarters
- Starting with the white buttercream, fill a paper piping bag and pipe small dots covering one quarter of the top of the cupcake
- Fill a paper piping bag with the green buttercream and pipe small dots covering one quarter of the top of the cupcake
- Fill one of the other quarters with the red buttercream and the last quarter with brown buttercream