

INVITE A ROBIN TO

Now you've been busy making some tasty treats for your garden birds to enjoy, why not try making these robin cupcakes for you and your friends?

Recipe 3—robin cupcakes—for humans!

Ingredients (makes 12)

100g self raising flour	2 eggs	300g chocolate fondant
100g caster sugar	1 teaspoon vanilla extract	120g red fondant
100g butter	1 teaspoon baking powder	40g yellow fondant
Apricot jam	Cookie cutters	20g black & 20g white fondant

Method

- Set oven to 180 C / Gas 4.
- Line a 12 hole cupcake tin with paper cases.
- Put flour, sugar, butter, eggs, vanilla extract and baking powder in a large bowl.
- Beat the mixture with a hand or electric whisk until a creamy consistency.
- Spoon into cases.
- Bake in the oven for 12 to 15 minutes or until golden brown.
- Leave to cool for 20 minutes

To decorate

- **Brown feathers:** using 300g chocolate fondant, roll and cut 12 x 7.5cm circles. Brush the top of the cakes with apricot jam then place the circles on top of the cakes, softening the edge with your finger.
- **Red breast:** using 120g red fondant, roll and cut 12 circles with the 6.5cm cutter, then cut away the edges with same cutter so they are oval-shaped. Brush them with water and stick on to the cakes for the robin's breast.
- **Eyes:** using 20g white fondant, roll small balls of icing and then press flat with your finger. Do the same with black fondant, making the balls slightly smaller. Stick the black circles to the white circles with a brush of water, then stick the eyes on to the cakes.
- **Beak:** roll 40g yellow fondant and cut a long strip, then cut 12 triangles for the beaks. Stick on with a brush of water.
- You're finished, enjoy!

