

Funfetti Cupcake Kit

All you need to make the best colorful cupcakes you've ever had!

Instructions:

- 1. Pre heat oven to 180 degrees Celsius.**
- 2. Pour the cupcake mix from the pouch into a medium sized bowl.**
- 3. Add to the bowl 1 egg white, 3 tablespoons of water and 1 teaspoon of oil. Stir with a spoon to combine.**
- 4. Pour the sprinkles from the tube into the batter and stir to combine.**
- 5. Spoon the cupcake mixture into three cupcake cases placed in a cupcake tray.**
- 6. Place in the oven and bake for 17 mins or until a toothpick comes out clean.**
- 7. Once the cupcakes have cooled, pour the icing sugar from the tube into a small bowl. Add a drop of hot water and mix until the icing is the consistency you want.**
- 8. Using the back of a spoon, spread the icing over the top of the cupcakes.**
- 9. Working fast, while the icing is still wet, top your cupcakes with the colourful smarties and skittles. Enjoy!**

Ingredients:

Cupcake Mix: enriched bleached WHEAT flour (bleached WHEAT flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), sugar, leavening (sodium bicarbonate, sodium aluminium phosphate, dicalcium phosphate, monocalcium phosphate), WHEAT starch, canola oil, contains less than 2% of: propylene glycol mono- and diesters, salt, natural flavour, mono- and diglycerides, fractionated palm oil, sodium stearoyl lactylate, cellulose gum, xanthan gum, ascorbic acid. (75g)

Coloured sprinkles: sugar, glucose syrup, cornflour, food colouring E124, E102 E110, brilliant blue E133, yellow sunset, flavour (11g)

Mini chocolate lentils: sugar, cocoa mass, cocoa butter, rice starch, thickening agent (gum Arabic) emulsifier (lecithin), glucose syrup, glazing agents (carnauba wax, beeswax) colours (tartrazine, carotenes, indigotine, beetroot red), vanilla extract.

May contain traces of MILK, PEANUTS, HAZELNUTS and ALMONDS. (20g)

Skittles: sugar, glucose syrup, palm fat, acids (citric acid, malic acid) (20g)