



Ariel

Disney
PRINCESS

UNDER THE SEA CUPCAKES

Feel like you're swimming under the sea with Disney Ariel and her friends by making these shimmering shell cupcakes.

Directions

1. Line the muffin tin with the cupcake cases.
2. Preheat the oven to 180 °C, or 160 °C for a fan oven.
3. Put the butter and sugar in the mixing bowl and cream together with the electric mixer until the mixture is light and fluffy.
4. Crack the egg in and wash your hands before adding the vanilla extract to the mixture and mixing.
5. Add in the flour and baking powder and mix until smooth and just combined - be careful not to overmix.
6. Add in the milk and mix with a wooden spoon to a batter.
7. Spoon the batter evenly into the cupcake cases, and then place the muffin tin into the preheated oven to bake for 18-22 minutes.
8. Prick one of the cupcakes with a fork to check if it's cooked.
9. Leave the cupcakes to cool while you make the buttercream.
10. Beat all buttercream ingredients together in a clean bowl.
11. Place the nozzle into the piping bag and spoon the buttercream into the bag, massaging out any air bubbles.
12. Squeeze out the buttercream in 4-5 shell-patterned swirled lines, sprinkle a touch of edible glitter on top and place one edible pearl as a final touch before serving!

• Makes 6 cupcakes •

Ingredients

For the cupcakes

75g unsalted butter,
75g golden caster sugar
1 large egg
75g self raising flour
2 tsp whole milk

For the buttercream

70g unsalted butter,
softened
140g icing sugar
2 tsp whole milk
1/2 tsp vanilla extract
3 drops purple
food colouring
1/2 tsp edible glitter
sugar pearl sprinkles

Equipment needed:

cupcake cases
open star tip nozzle
piping bag
mixing bowl
electric hand mixer
muffin tin

Tip

Requires adult supervision.

Change the colour of the buttercream by adding different food colouring. Try red or turquoise, like Ariel's hair or tail!



© DISNEY