

# PROJECT SHEET

## X-Press It® Think Pink



We're celebrating women this month. You may have an auntie, sister, mother, daughter, cousin or friend who may be affected by women's cancer. We invite you to share with your family these pink cupcakes and create some smiles on people's faces this month in support of women's cancer.

### STEP BY STEP

#### WHAT YOU'LL NEED

- X-Press It Blending Card
- X-Press Tape Runner
- X-Press Deco Tape
- Copic Pink Multiliner
- Tooth Picks
- Scissors
- String



#### INSTRUCTIONS



**Step 1:** Using X-Press It Blending Card, colour in some pink love hearts or any shape you wish. Our Blending Card can be printed on so you can also download this free template of love hearts and print out.

Use your Pink Multiliner to add some patterns.



**Step 2:** Cut your love hearts out and using the X-Press It Tape runner, run over the back of each love heart. Place your toothpick in between and sandwich two together.



**Step 3:** If you are wanting to add some extra decorations we have also created some using X-Press It Deco Tape. Cut 2cm pieces of deco tape and fold over a piece of string.



**Step 4** Once folded over and stuck to itself, cut each piece into triangle flags. Tie each end of string to a tooth pick and wall-ah! You have some super cute bunting on top of your awesome vanilla cupcakes.

**What's your favourite cupcake recipe?  
Do you have one that is shared in your family?**

**We have included ours below.  
Feel free to use this when creating your cupcakes!**

**These Moist Vanilla Cupcakes are super easy to make and  
will put a smile on everyone's face.**

**Prep Time:** 15 minutes

**Cook Time:** 15 minutes

**Total Time:** 30 minutes

## **INGREDIENTS**

### **VANILLA CUPCAKES**

2 1/2 cups (325g) all purpose flour  
2 cups (414g) sugar  
3 tsp baking powder  
1 tsp salt  
1 cup (240ml) milk  
1/2 cup (120ml) vegetable oil  
1 tbsp vanilla extract  
2 large eggs  
1 cup (240ml) water

### **VANILLA ICING**

1/2 cup (112g) salted butter, room temperature  
1/2 cup (95g) shortening  
4 cups (460g) powdered sugar  
1 1/2 tsp vanilla extract  
2-3 tbsp (30-45ml) water or milk

## **INSTRUCTIONS**

1. Preheat oven to 176°C and prepare a cupcake pan with liners.
2. Add the flour, sugar, baking powder and salt to a large mixer bowl and combine. Set aside.
3. Add the milk, vegetable oil, vanilla extract and eggs to a medium sized bowl and combine.
4. Add the wet ingredients to the dry ingredients and beat until well combined.
5. Slowly add the water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined. Please note that the batter will be very thin.
6. Fill the cupcake liners about half way and bake for 15-17 minutes, or until a toothpick comes out with a few moist crumbs.
7. Remove the cupcakes from oven and allow to cool for 2 minutes, then remove to a cooling rack to finish cooling.
8. To make the frosting, combine the butter and shortening in a large mixer bowl and mix until smooth.
9. Add 2 cups of powdered sugar and mix until smooth.
10. Add the vanilla extract and 1 tablespoon of water or milk and mix until smooth.
11. Add remaining powdered sugar and mix until smooth.
12. Add remaining water or milk as needed and mix until smooth.
13. Pipe the frosting onto the cupcakes.