

Prep time: 30 minutes

Cook time: 25 minutes

Makes: 12 muffin size cupcakes  
or 18 regular size

# Guide dog pupcakes

These adorable vanilla guide dog pupcakes are sure to go down a treat and help you to raise lots of life-changing dough.

## Ingredients

- 110g butter, softened
- 225g caster sugar
- 2 large eggs
- 1 tsp vanilla extract
- 150g self-raising flour, sifted
- 125g plain flour, sifted
- 120ml semi skimmed milk, at room temperature

## Decoration

- Choose what colour you want your pupcakes.



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## Method

1. Preheat oven to 180C/160C Fan/Gas 4. Line a 12-hole muffin tray with appropriate size cupcake cases.
2. In a large mixing bowl, cream the butter and sugar together until the mixture is pale, light and fluffy.
3. Combine the two flours in a separate bowl. Put the milk in a jug and add the vanilla extract to it.
4. Add 1/3 flour to the creamed mixture and beat well. Pour in 1/3 of the milk and beat again. Repeat these steps until all the flour and milk have been added.
5. Spoon mixture into the cupcake cases, filling them 2/3 full. Bake in the oven for 25 minutes.
6. Remove from the oven and leave to cool. You can then begin icing.



## Decoration

7. Roll out icing to approx. ½ cm thickness. Cut a large circle to create your pup's face, medium to create the nose, and small semi-circles folded at the edge to create the ears. Don't forget to also add your pup's eyes, nose and tongue. The easiest way to stick your icing to your cakes is to mix a little icing sugar with water.
8. Not good at decorating? Try ready-made buttercream and use one of your edible Guide Dogs cake toppers from within your fundraising pack to decorate instead.