**Vanilla Sunflower Cupcakes**

*(makes 6)*

****175 mL  Flour

125 mL  Sugar

4 mL  Baking powder

0.5 mL Salt

60 mL Margarine

125 mL Milk

1  Egg

2 mL Vanilla

1) Preheat oven to 375 °F. Line 6 muffin cups.

2) In a large bowl, cream together margarine and sugar. Add egg and vanilla and beat well.

3) In a separate bowl sift together flour, baking powder and salt.

4) Alternately add flour and milk to the creamed mixture, starting and ending with dry.

5) Fill prepared muffin cups evenly. Bake for 18-20 minutes, or until top springs back when lightly touched.

6) Wrap and label as directed by teacher.

**Buttercream Frosting**

80 ml Margarine

210-240 ml Sifted, icing sugar

2.5 ml Vanilla

10-15 ml Milk

 Few drops green and yellow food coloring

1. Cream margarine with a wooden spoon.
2. Add half of icing sugar to the creamed margarine and stir until smooth
3. Add milk and vanilla and stir
4. Add the rest of the icing sugar and stir until smooth (or until frosting reaches desired consistency for piping)
5. Color 1/3 of the frosting GREEN, 2/3 of the frosting yellow by adding a few drops of food coloring and stir thoroughly until desired color is achieved.

**HOW TO DECORATE SUNFLOWER CUPCAKE:**

1. Place green colored frosting all over the surface of the cupcake, using a metal spatula.
2. Place chocolate chips in the cupcake centre, pressing so they stay in place.
3. Using a ziplock bag, place yellow icing inside. Cut a small hole in one corner. Hold bag with the seam facing upwards in the center and press lightly to create petals. Pipe a second layer of yellow petals above the first layer of petals.