



Kindness Recipe

KINDSVILLE



Contributed by Serangoon
Garden Secondary School



Kindness Recipe



Ingredients for cupcakes

50g salted butter

50g golden caster sugar

1 egg

100g self-raising flour

35ml full-cream milk

1 tsp vanilla essence



Ingredients for frosting

**1. Sher's pink Frosting Cream
(500 g icing sugar, 250g butter, 2 tbsps. milk and 3-4 drops of red colouring)**

**2. Sprinkles:
Rainbow rice/ Chocolate rice/ Flower**



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Stationery for cupcake toppers



1 Scotch tape

1 Scissor

1 Glue stick

1 pack colour pencils

**1 pink colour papers / vanguard sheet
(optional colours)**

1 Toothpick

1 Permanent marker (optional)

Some ribbons (optional)



Makes approx. 6 cupcakes

Time: 1 hour

Before you start: Preheat oven to 180 degrees celsius

- 1. In an empty bowl, add in sugar and butter.**
- 2. Cream butter and sugar together until light & fluffy using a wooden spoon.**
- 3. Crack and add in the egg.**
- 4. Add in $\frac{1}{2}$ of the measured flour into the creamed mixture and fold it in.**
- 5. Ensure flour is well mixed.**
- 6. Add in the remaining $\frac{1}{2}$ of the flour and fold it in.**
- 7. Add in the milk and stir.**
- 8. Grease 6-hole baking tray with butter (using a pastry brush).**



- 9. to 11. Fill up the 6-hole baking tray (with 1½ tbsps.) into cupcake cases or top with ice-cream cones.**
- 12. Bake for 25 minutes at 180 degrees Celsius under adult supervision. Or microwave on high heat for 3minutes.**
- 13. Cool on wire rack after baking for 25 minutes.**



Kindness Recipe

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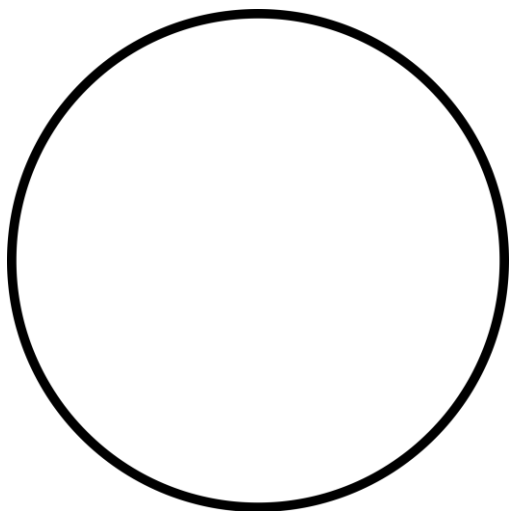
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Kindness Recipe

Printable templates



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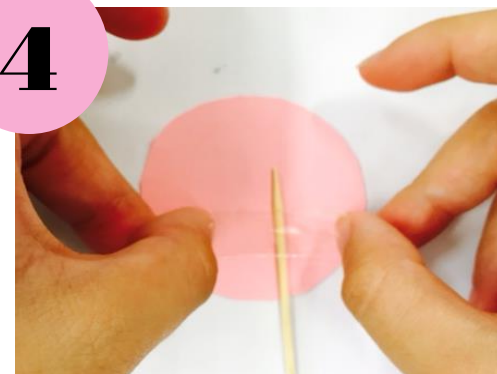
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Kindness Recipe

Recipe, photo and ideas are contributed by Nutrition Food Science
Department (NFS) and Secondary 2 classes'2015

by



Serangoon Garden Secondary School

In collaboration with





Kindness Recipe



'A nation of kindness starts with one'

Therefore, we can do so by giving a cupcake to someone.

- Serangoon Garden Secondary School