

Bake it pink.

A pink-themed bake sale is such a fun and easy way to raise money for our life-saving research!

Don't know your sponge from your soufflé? Here's an easy recipe by our amazing supporter Val, from the nation's favourite baking programme, to get you started.

breast cancer
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Breast Cancer Now is a working name of Breast Cancer Care and Breast Cancer Now, a charity registered in England and Wales (1160558) and Scotland (SC045584).



Valerie's Red Velvet Rose Cupcakes

Ingredients (24 cupcakes)

For the cake

200g eggs
200g caster sugar
200g soft margarine
150g self-raising flour
50g cocoa powder
6g baking powder
Pinch of salt
2 teaspoons vanilla extract
1 dessert spoon of red colour paste (do not use liquid colour as this won't give the depth of colour)

For the buttercream topping

600g icing sugar
200g unsalted butter
50g cream cheese
2 tbsp rose syrup or 2 tbsp of rose water (if you use rose water you will need to colour the buttercream with a few drops of pink food gel)

For the buttercream filling

3 tbsp rose petal jelly

Method

1. Whisk the eggs, sugar and margarine until combined using an electric whisk.
2. Sift the flour, cocoa powder, baking powder and salt and slowly add to the mix.
3. Mix in the red colour paste until fully combined.
4. Evenly distribute the cake mix into the cake cases and bake for about 20 minutes or until cooked throughout at 200C/160C fan assisted oven.
5. To make the buttercream topping, combine the butter and cream cheese.
6. Slowly mix in the icing sugar using the electric whisk, making sure you leave a little spare at the end.
7. Before adding the last of the icing sugar, add the rose syrup or rose water and pink colour and beat until fully combined. Then add the rest of the icing sugar as before and whisk for another 6 minutes.
8. Place 1/3 of the buttercream into another bowl and stir in the 3 tbsp of rose petal jam to make the buttercream filling.
9. With a sharp serrated knife, cut around the top each cupcake so you will make a hollowed-out middle. Place a dessert spoon of the rose petal jelly buttercream inside and gently press the "lid" back on.
10. Ice the top of the cake with the buttercream mixture.