



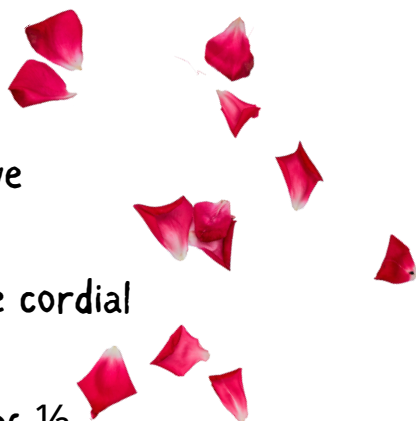
WILDLING TRIBE CHEFS

Elderflower, Rose and Lemon Campfire

Cupcakes

What's in it?

- 200g self raising flour
- 200g sugar
- 200g butter or alternative
- 4 eggs or alternative
- 4 tbs elderflower and rose cordial
- 1 tsp baking powder
- 1 tbsp lemon juice & zest of ½ lemon
- Icing sugar & lemon juice for the icing
- Elderflowers and cut up rose petals for decoration



Equipment

- Dutch oven and inner pan
- Tin foil
- Cupcake cases
- Big bowl
- Mixing spoon
- Juicer for the lemon
- Grater for the zest
- Scales
- Cooling rack or a clean pallet

Let's Cook!

1. Stoke the fire so you have plenty of big embers
2. Cream the butter or alternative and sugar
3. Add the rest of the dry ingredients, the eggs or alternative, the lemon zest and juice and the cordial
4. Mix well and spoon into cupcake cases
5. Line the Dutch oven with tin foil and put the inner tray in the oven
6. Put the filled cases on the inner tray with more tin foil to prevent burning
7. Close the oven and put it in the fire
8. Check after 15 minutes (cakes are cooked when skewer comes out clean)
9. Leave to cool
10. Mix lemon juice bit by bit with icing sugar and make it into the consistency you prefer
11. Ice the cupcakes then add elderflowers and cut rose petals to decorate

