



## Easy quokka cupcakes

Prep: 15 min

Cook: 15 min

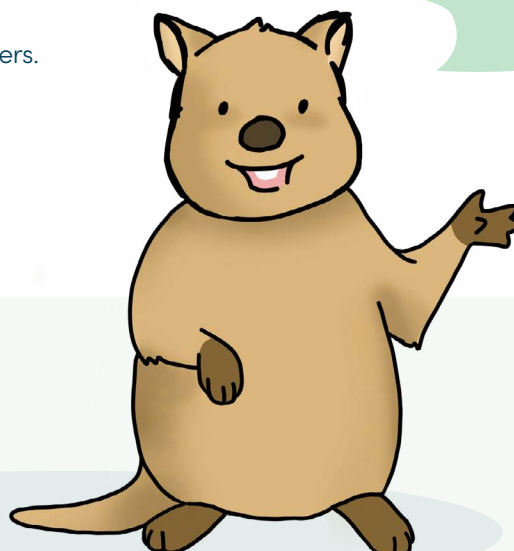
Serves: 12

These cupcakes are quick and delicious! Easy to make and a great activity to do with the kids or just on your own. Perfect for a snack while you're in between sessions at the ASM. If you're really pressed for time you can use any box cupcake mix and decorate with our custom cupcake toppers.

### Ingredients

- 2 cups (300g) self-raising flour.
  - 3/4 cup (165g) caster sugar.
  - 3/4 cup (180ml) milk.
  - 125g butter, melted and cooled.
  - 2 large eggs.
  - 1 tsp vanilla extract.
- Icing and decoration
- 1 1/2 cups (225g) icing sugar.
  - 1 1/2 tbsp (30ml) milk.
  - Food colouring (optional).
  - Quincey the Quokka cupcake toppers.
  - Toothpicks.
  - Some glue.

Hi kids,  
I'm Quincey the Quokka.  
Let's make some cupcakes!



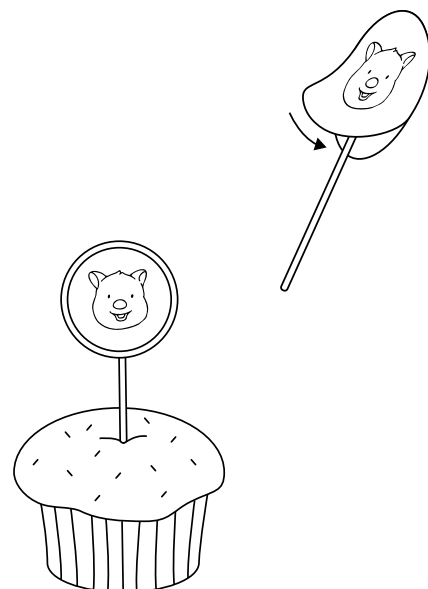


## Method

1. Preheat oven to 200°C (fan forced), sift flour and sugar into a large bowl. In a small bowl (or large jug), beat eggs with a fork. Add milk, vanilla and cooled butter, stir to combine.
2. Add egg and milk mixture to the sifted flour and stir with a metal spoon.
3. Spoon into muffin sized paper cases (or a greased muffin pan) and bake for 12-15 minutes.

## Method – icing and decoration

1. In a medium bowl, mix icing sugar, food colouring (if using) and milk until smooth. Spread on cooled cupcakes.
2. Print and cut out your Quincey the Quokka cupcake toppers (you'll use two cut outs for each cupcake).
3. Glue the back side of one of the toppers and stick the top part of the toothpick down, then place the other topper over it (hiding the top of the toothpick). Stick it into your iced cupcakes.



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