## Activity 1 – Beach Cupcake Recipe

These make cute snacks perfect for anytime through the summer, though especially for picnics or summer parties.

### Cupcake recipe

* 3 eggs
* 6 oz self-raising flour
* 6 oz butter or margarine
* 6 oz caster or superfine sugar
* few drops vanilla essence
* dash of milk

### Topping

* 1/2 cup icing sugar
* few drops of warm water
* blue food coloring
* 10 graham crackers
* Beach umbrella cocktail stick

### Instructions

1. Simply mix all of the ingredients together in a bowl, using a mixer.
2. Spoon the mixture into cupcake cases, filling each one 2/3rds full.
3. Then bake in a muffin tin for 25 minutes at 180 degrees C (that’s about 350 F).

### Topping Instructions

1. To make the topping, first we mixed half a cup of icing sugar with a few drops of warm water and stirred until we made the correct consistency for running icing (frosting). You generally don’t need a lot of water at all.
2. Mix in a few drops of blue food coloring to make it look like the ocean.
3. Spread it over each cake once they are cooled.
4. Put the graham crackers in a Ziploc bag and seal it.
5. Smash the graham crackers with a rolling pin or the smooth side of a meat pounder until they resemble breadcrumbs. This is your edible sand topping.
6. Sprinkle the sand topping over all the icing, coving it up.
7. Top them off with a beach umbrella cocktail stick into the top of each cupcake.

Adapted from [The Imagination Tree](https://theimaginationtree.com/beach-cupcake-recipe)