

Fill in the ingredients of pandan cupcakes recipe and the method.

bowl	pandan	oven	Wire rack	mixture	spoon
sugar	coconut	medium	paper cups	green	sift

Pandan Cupcake Recipe

The ingredients:

110g butter. Softened

110g castor _____

110g plain flour

2 _____ eggs

2 teaspoons baking powder

1 teaspoon _____ extract

1 teaspoon edible _____ coloured flavour

$\frac{1}{4}$ teaspoon salt

Dried _____ flakes



Methods:

1. Preheat the _____ to 180 °C.
2. Line a muffin tin with _____.
3. Put the butter and sugar in a _____. Beat until light with an electrical _____.
4. Put the eggs and pandan extract into the mixture. Beat again until it fluffy.
5. _____ the flour, baking powder and salt into the bowl.
6. _____ the mixture into the paper cups and bake for 20 minutes.
7. Cool for 10 minutes. Transfer onto a _____ to cool completely.
8. Sprinkle dried coconut flakes on the cupcakes.

