

# Polar bear cubcakes

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You'll need an adult to help you with this task

This recipe makes 12 cakes

**01** Set the oven to gas mark 5 or 190°C. Grease the bun tray and put the paper cake cases in it.



Place all the ingredients in a bowl and beat until smooth.



Divide the mixture between the paper cases, and bake in the centre of the oven for 15-18 mins, or until the cakes have risen and are just firm to the touch in the centre.

## You will need

150g butter, softened

150g caster sugar

150g self-raising flour

3 medium eggs

2 tbsp milk

Few drops vanilla extract

12 hole bun tray

Paper cake cases

**For the icing / decoration:**

200g icing sugar

100g butter at room temperature

1tsp good vanilla extract

White chocolate buttons

Dessicated coconut

Black or chocolate writing icing

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04



Remove cakes from the oven and leave them to cool.

### For the icing / decoration

05



Mix the butter, icing sugar and vanilla extract together until pale and smooth.

06



Decorate the cupcakes with the butter icing using a butter knife to smooth the icing out.

07



Add some chocolate buttons for the ears.

08



Sprinkle coconut onto the surface of the icing. Gently press in with your hand and just shake off any that is loose.

09



Use the writing icing to put on the bears' features.

10

That's it – enjoy the cutest cubcakes ever!



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