**Brio Bites Kids – Vanilla Cupcakes**

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| Ingredients | Method |
| 60g softened butter  2 crushed garlic cloves  1 part-baked baguette | 1. **Children:** Put the butter in a bowl, add the garlic and mix well. Spoon the butter out onto a sheet of cling film and roll up to make a sausage-shaped log. Chill for 10 mins. 2. **Adults:** Heat oven to 200C/180C fan/gas 6. Slice the baguette into about 12 slices but not all the way through, leaving the base intact to hold it together. 3. **Adults:** Remove the cling film from the butter and thinly slice on a chopping board. 4. **Children:** Press each butter slice between the slices of bread. 5. **Adults:** Wrap the baguette in foil, place on a tray and bake for 5–6 mins, then peel back the foil. Cook for a further 4–5 mins to crisp up. |