



HOW TO MAKE SILURIAN DEATH ASSEMBLAGE CUPCAKES

By our resident geobaker, Catherine Kenny

Ingredients

100g (4oz) Butter
100g (4oz) caster sugar
2 eggs
75g (3 oz) self raising flour
25g (1 oz) cocoa powder
Topping: Cheerios , chocolate, "brachiopod pieces" ,
butter cream, fondant icing. Plastic, washable fossil.



Method

- Cream together butter and sugar until very pale and fluffy
- Sieve flour and cocoa powder together
- Beat eggs and add one at a time to the butter/sugar, with a tablespoon of the flour mixture.
- Add rest of flour to butter/sugar/egg mixture, beat together until smooth.
- Spoon into paper cases and bake in preheated oven 180 degrees or Gas 4 for 20-25 minutes, or until well risen, lightly browned and firm.
- Test by posing thin skewer into cake - if it comes out clean, they're done.
- When the cakes are cooled, you can make some buttercream by beating together 100g (4 oz) of butter, 225g (8oz) icing sugar 2 tsp milk and 50g (2 Oz) melted chocolate, or you can cheat and buy a tub of cake frosting.





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- Spoon a dollop of buttercream on each cake
- Decorate with Cheerios covered in melted chocolate, chocolate “brachiopod pieces” and fossil imprints made with blob of fondant icing and a nice clean plastic fossil.

The Silurian is a geological time period ranging from around 443 to 419 million years ago. It saw the diversification of jawed and bony fish, and the appearance of life on land in the form of small, moss-like plants growing beside lakes, streams and coastlines. Probably no cupcakes though.



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