

News release

For immediate use

28 April 2011

The Queen of Cupcakes' Compassionately Royal Cakes

Antonia Kime, aka "The Queen of Cupcakes", will be flying the flag for leading farm animal welfare charity, Compassion in World Farming, while celebrating the Royal Wedding on Friday 29 April 2011.

Antonia, who bakes beautiful cakes to sell in her Suffolk shop, Queen of Cupcakes, is urging all those baking cakes for royal wedding parties this week to ensure the ingredients they use are ethically sourced to ensure no animal suffered in the production of the ingredients.

"It's clear to me that keeping hens in cages is totally unacceptable and they need our help to free them from a life of cruel captivity. I therefore always use eggs from free-range hens in my baking and I urge all fellow bakers – professionals and novices alike - to do the same. Royal wedding parties are the perfect way to talk to friends and neighbours about ethically sourced ingredients and to help raise awareness of the work of Compassion in World Farming."

Antonia's Regal Compassionate Cupcakes

This recipe will make 12 cupcakes.

Cupcakes

6 oz /170g caster sugar
6 oz /170g organic butter
3 free-range eggs
6 oz / 170g self raising flour
1 tsp vanilla essence
12 cupcake cases

Icing

7 oz/ 200g organic cream cheese
3.5 oz /100g organic butter
2lb oz / 800g icing sugar
A drop of natural food colouring
1 tsp vanilla essence

To bake the Regal Compassionate Cupcakes

To begin, preheat your oven to gas mark 4. Cream the sugar and organic butter together until it looks like ice cream – a mixer will always do this best! Next, add the delicious free range eggs and continue to beat well. Once combined, add the flour and vanilla essence.

You'll need to get your cupcake cases at this point. Divide the mixture among the 12 cases and bake for 20 minutes. The cupcakes should be golden brown and light to the touch.

Icing. Antonia's icing tips:

- Always use room temperature butter and cream cheese for best Compassionate Cupcake results.
- Place a tea towel over the food mixer when mixing the icing sugar, otherwise it will go everywhere!
- To make my icing, simply place all the ingredients in a bowl and beat thoroughly.

Notes on ethical cup cake ingredients

- Cage-free eggs would be labelled, 'organic', 'free-range' or 'barn' Other terms such as 'farm-fresh' cannot be relied upon to indicate high levels of animal welfare.
- Unfortunately, UK retailers don't yet label their milk, butter or cheese as 'pasture-based' so consumers have to buy 'organic' to ensure that the milk came from cows that were grazed outside. Organic dairy farming encourages better welfare and better breeding in dairy cattle to reduce problems like lameness and mastitis.
- Compassion in World Farming would love to see supermarkets offer suppliers a premium for 'pasture-based' milk, butter and cheese. Without a premium, farmers will face continuing pressure to industrialise production.

Compassion in World Farming runs an ethical baking campaign every October called *Bake with Compassion*. Please visit www.ciwf.org.uk for more information.

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Notes to Editors:

For further information, images or to arrange interviews contact Julie Jenner 01483 521973 or 07584 683485 (out of office hours) or email Julie.jener@ciwf.org.uk

Compassion in World Farming was founded over 40 years ago in 1967 by a British farmer who became horrified by the development of modern, intensive factory farming. Today the charity campaigns peacefully to end all cruel factory farming practices. Compassion believes that the biggest cause of animal cruelty on the planet deserves a focused, specialised approach – so only works on farm animal welfare. www.ciwf.org.uk

Antonia Kime, Queen of Cupcakes

www.thequeenofcupcakes.co.uk

Queen of Cupcakes is run by Antonia from her home in Bury St Edmunds where she makes all the cakes herself. All the cakes are made with the best quality and locally bought free range eggs. They are often still warm from the chickens when they arrive in the kitchen! Only the best ingredients are used and unlike so many other cupcakes real butter is always used. There are no artificial additives or preservatives and only natural food colourings are used. All of the cakes last for five days in an air tight container and they all freeze beautifully to be stored for any future event. Queen of Cupcakes can deliver around Colchester, Ipswich, Cambridge, St Ives, Ely and Bury St Edmunds.