



Cupcakes

Ingredients:

For the cakes:

- ☆ 110g softened butter
- ☆ 110g golden caster sugar
- ☆ 2 large eggs
- ☆ ½ tsp vanilla extract
- ☆ 110g self-raising flour

For the buttercream:

- ☆ 150g softened butter
- ☆ 300g icing sugar
- ☆ 1 tsp vanilla extract
- ☆ 3 tbsp milk
- ☆ food colouring paste of your choice (optional)

How to:

- ☆ Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
- ☆ Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
- ☆ Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
- ☆ Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.
- ☆ To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.
- ☆ Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.
- ☆ If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.

