**Ingredients**

* 110g [softened butter](https://www.bbcgoodfood.com/glossary/butter-glossary)
* 110g [golden caster sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 2 [large eggs](https://www.bbcgoodfood.com/glossary/egg-glossary)
* ½ tsp [vanilla extract](https://www.bbcgoodfood.com/glossary/vanilla-glossary)
* 110g [self-raising flour](https://www.bbcgoodfood.com/glossary/flour-glossary)

**For the buttercream**

* 150g [softened butter](https://www.bbcgoodfood.com/glossary/butter-glossary)
* 300g [icing sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary)
* 1 tsp [vanilla extract](https://www.bbcgoodfood.com/glossary/vanilla-glossary)
* 3 tbsp [milk](https://www.bbcgoodfood.com/glossary/milk-glossary)
* food colouring paste of your choice (optional)

### Method

* **STEP 1**

Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

* **STEP 2**

Using an electric [whisk](https://www.bbcgoodfood.com/content/top-five-whisks) 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.

* **STEP 3**

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.

* **STEP 4**

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](https://www.bbcgoodfood.com/content/kimberley-wilsons-top-five-cooling-racks).

* **STEP 5**

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.

* **STEP 6**

Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.

* **STEP 7**

If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.