

The Cupcake Recipe



Ingredients

- 110g softened butter
- 110g golden caster sugar
- 2 large eggs
- ½ tsp vanilla extract
- 110g self-raising flour
- 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- 3 tbsp. milk
- food coloring paste of your choice (optional)

Prep: 20min | Cook: 15min | Serves: 12

Preparation

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

Using an electric whisk beat the butter and sugar together until pale and fluffy then whisk in the eggs one at a time, scraping down the sides of the bowl after each addition. Add the vanilla, 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.

For the buttercream, whisk the butter until super soft then add the icing sugar, vanilla extract and a pinch of salt.

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

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

Enjoy!!



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