

Cupcake recipe

Ingredients

- 110g/4oz butter or margarine, softened at room temperature
- 110g/4oz caster sugar
- free-range eggs, lightly beaten
- tsp vanilla extract
- 110g/4oz self-raising flour
- 1-2 tbsp milk

For the buttercream icing

- 160g/6oz butter, softened
- 500g/1lb icing sugar
- 50ml/2 fl oz milk
- a few drops food colouring (Optional)

Method

1. Preheat the oven to 180C/350F/Gas 4 and line a 12-hole muffin tin with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. For the buttercream icing, beat the butter and icing sugar together in a large bowl until it resembles breadcrumbs and then beat in the milk until the mixture is smooth and creamy.
6. Add the food colouring if desired and mix until well combined.

DÖGTOBER

