

Vanilla Cupcakes

110g	Plain flour
1½ tsp	Baking powder
100g	Sugar
2 nos	Eggs
½ tsp	Vanilla Essence
2 tbsp	Milk

Method

1. Preheat oven to 180C.
2. Cream the butter and sugar until white and fluffy.
3. In a separate bowl, sift the flour together with the baking powder.
4. Mix eggs and vanilla essence in a small bowl then add to butter mixture. Stir well.
5. Next, gently fold sifted flour into butter mixture. Do not overmix.
6. Fill paper cups about 2/3 full.
7. Bake at 180 C (160 C with fan) for about 13 minutes or until cooked.



♥ Vanilla Cupcakes ♥

Buttercream Frosting

95g	Salted butter
260g	Icing sugar, sifted
1½ tbsp	Milk

Method

1. Beat butter in a mixer until creamy, scrape bowl.
2. Gradually add in sifted icing sugar, adjusting with milk and beat until combined.
3. Add more icing sugar as needed to get piping consistency. Add a drop of food coloring if desired.