



## Cupcakes

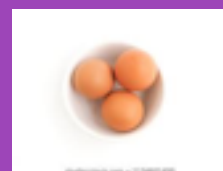


### INGREDIENTS

#### **CUPCAKE MIX**

- 175 g butter (at room temperature), cut into large pieces
- 175 g self-raising flour
- 175 g caster sugar
- 1/2 tsp. baking powder
- 1/2 tsp. vanilla extract
- 3 large eggs

#### Checklist: *Tick off...*



#### **BUTTERCREAM ICING**

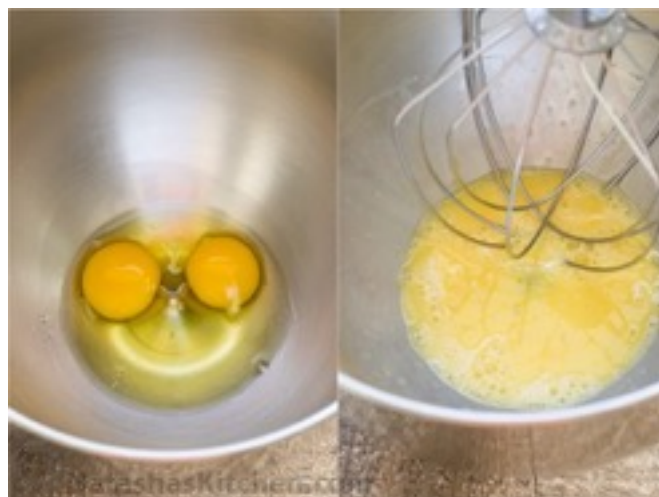
- 140g / butter, softened
- 275g / icing sugar
- 1-2 tbsp / milk

1 - Pre heat oven to 180C/Gas mark 4!

2 - Self-raising flour, Caster sugar, baking powder, vanilla extract, butter into bowl and MIX!



3 - Whisk Eggs separately.



4. Slowly combine the mixture



5. Mix until it looks like this & fill cake cases



6. Bake for 20-25 minutes. :)



7. Time to make the icing! Put the butter, Vanilla extract, two table spoon of milk and icing sugar in a large bowl!! MIXX!





NOW LET'S DECORATE!!!

