



Cupcake Recipe

TITLE :
12 Cupcakes

PREP TIME :
10 - 15 Mins

METHOD :

- Pre-Heat oven to Gas Mark 4 (180C)
- Whisk the butter and caster sugar together until pale & fluffy
- Add the eggs in ONE at a time
- Sift the self raising flour then add into mix
- Add in Vanilla extract and whisk.
- Divide mixture evenly into 12 cupcake cases
- Place into oven for 15 mins then check sponge is cooked.

Prepare Buttercream

- Whisk butter for 5 mins until light & fluffy
- sift Icing sugar and add to butter gradually.
- Add in your Vanilla and any food colouring.

INGREDIENTS

For The Sponge:

- 120g Butter
- 120g Caster Sugar
- 2 Large Eggs
- 1 TSP. Vanilla
- 120g Self-Raising Flour

For The Buttercream:

- 150g Softened Butter
- 300g Icing Sugar
- 1 TSP. Vanilla
- Food Colouring

TOP TIP:

1. If buttercream is too firm/thick add in a TBSP of milk 1 at a time until softened.
2. If buttercream appears too soft place in fridge for 20 mins to help it firm.
3. The higher fat content in the butter, the tastier the buttercream!

