



BASIC BUTTER & VANILLA CUPCAKES



INGREDIENTS

MAKES 12

- 125g butter, softened
- 3/4 cup caster sugar
- 2 tsp vanilla essence
- 2 eggs
- 2 cups self-raising flour
- Pinch of salt
- 2/3 cup milk

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Place paper cases in patty tins.
3. Using an electric mixer (number 3 or 4 speed), cream butter while gradually adding the sugar. Beat until creamy.
4. Add vanilla, then gradually add eggs one at a time, beat well after each addition.
5. Sift the flour and salt and fold lightly (number 1 speed or with a wooden spoon) into the creamed mixture, alternately with the milk, to make a smooth dropping consistency.
6. Spoon batter into the prepared cupcake tray (only fill cases 3/4).
7. Bake for about 15 minutes until risen and golden. Remove the cupcakes from tray and cool on a wire rack. Ensure cupcakes are completely cooled before decorating.





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