



# Vanilla Cupcakes



## Ingredients

### For the cupcake mixture

- 120g butter, softened
- 120g caster sugar
- 1 egg
- 1tsp vanilla extract
- 120g self-raising flour

### For the buttercream icing

- 140g butter, softened
- 275g icing sugar
- 1-2 tbsp milk
- A few drops of food colouring (optional)



## Method

1. Heat oven to 180C/160C fan/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 the eggs in a separate bowl and mix into the butter mixture along with the vanilla extract.
  3. Fold in the flour, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are three quarters 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 5-10 minutes. Then place on a **wire rack**.
  5. For the buttercream icing, beat the butter until soft. Add half the icing sugar and beat until smooth.
  6. Add the remaining icing sugar with 1 tbsp milk, adding more milk if necessary, until the mixture is smooth and creamy. Add food colouring (optional) and mix well.
  7. Spoon the buttercream into a piping bag and add a nozzle of your choice. Pipe in a swirl motion and then **enjoy!** 😊
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