

Cupcakes Recipe

Ingredients:

- 120g self raising flour (A)
- 120g caster sugar (B)
- 120g butter/margarine (A)
- 2 eggs (B)
- 1 teaspoon vanilla essence



Equipment:

Ingredients tray, basin, tea-towel, dishcloth, measuring scales, teaspoon, electric mixer, 12 bun cases, 2 tablespoons, 1 bun tray, wire cooling tray, large mixing bowl

Method:

1. Preheat oven to 180C / gas mark 6. Prepare tin by placing the bun cases into the bun tray.
2. Measure the butter, caster sugar, flour and vanilla essence and place into the large mixing bowl.
3. Crack the eggs into the mixing bowl
4. Mix the ingredients all together using the electric mixer – **take care here:** keep fingers away from the whisks when the mixer is turned on. Start at the lowest speed. Do not turn the whisk on until it is in the bowl.
5. When all combined, turn off the mixer and unplug.
6. Use two spoons to transfer the bun mixture into the bun cases. Do not overfill the bun cases – 3/4 full is enough.
7. Place into the oven and cook for 18 – 20 minutes until golden brown.
8. Remove from the oven and allow to cool on a wire tray.
9. Make icing and pipe on top. Decorate.