



Vanilla Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

For the cake: - 100g unsalted butter, softened - 1 tsp vanilla essence - 3/4 cup caster sugar - 2 large eggs - 1 1/3 cup self-raising flour, sifted with a pinch of salt - 1/4 cup milk
For the icing: - 100g very soft unsalted butter - 1/4 cup milk - 4 cups pure icing sugar, sifted

Instructions

Make sure the eggs and milk are at room temperature, otherwise the cake mixture may curdle! 1. Cream the butter, vanilla and sugar together until light and fluffy. 2. Beat in eggs, one at a time until light and creamy. 3. Mix in the flour and milk, in two batches until combined. Do not overmix! Bake at 180C for 12 minutes. Makes approx 12 cupcakes. For the icing, beat the butter with the milk and 1 cup of the icing sugar. Add the rest of the icing sugar gradually. At this stage you can either add a few drops (just A FEW!) of food colouring or about 3 tbs of cocoa for chocolate frosting. Make sure the cupcakes are completely cold before icing!