



cute as a button cupcakes.

NIBBLEDISH CONTRIBUTOR

Ingredients

cake mixture:

150g softened butter.
150g super-fine caster sugar.
175g self-raising flour.
3 eggs.
1 tsp vanilla essence.

icing:

100g softened butter.
3 1/2 cups icing sugar.
2 tbs milk.
1 egg.
pink and blue food colouring.

Instructions

Preheat oven to 180*c and place patty pans in a 12 serve cup cake tin. Crack the eggs into a cup and beat lightly with a fork. Place all the ingredients in a bowl and beat with a mixer for 2 minutes. Pour into cupcake tins and bake for 18-20 minutes until risen and firm to touch.

Take out of tins and let cool.

For buttons add 1 cup of icing sugar and the egg and mix until it forms a ball, you can

add extra icing sugar if it's too thin or some milk if it's too thick. Add a few drops of pink colouring. Spread some baking paper onto a pan and make 1/2 teaspoon balls of mixture. Place on pan and flatten slightly. Leave in fridge until icing is made.

For icing cream the butter and 2 1/2 cups icing sugar, add milk and continue to beat until it's light and fluffy. At this point it will be almost mousse like. Add a couple of drops of blue colouring. Spread on to the cupcakes using a palette knife then top with two little icing buttons each.