Vanilla Cupcakes & a Vanillalicious Frosting

NIBBLEDISH CONTRIBUTOR

Ingredients

Cupcakes
- 350g flour
- 2 teaspoons baking soda
- 1 dash salt
- 225g butter
- 300g sugar
- 8g vanille sugar
- 4 eggs
- 150ml milk

Frosting
- 225g butter
- 500-700g powdered sugar
- 100ml milk
- 2 tablespoons vanille-sirup

Instructions

Cupcakes
1. Prepare 2 muffin pans with 24 papers.
2. Preheat your oven to 175°C.
3. Mix the butter and sugar with your mixer till it looks very creamy.
4. Add the eggs one after the other.
5. Add the flour and milk additionally.
6. Fill into the muffin papers and bake for 23 minutes.
7. Let it cool down before you spread it with the
Frosting.

Frosting

1. Mix the room-temperature-warm butter with half of the powdered sugar, milk and vanillesirup for 3-5 minutes (has to be creamy).
2. Give 100g powdered sugar and mix well, give the next 100g powdered sugar and mix... go on like this till all of the powdered sugar is mixed well.
3. Put it to your fridge and wait till the Cupcakes are cooled down.