



Liza's Cupcakes

NIBBLEDISH CONTRIBUTOR

Ingredients

90g softened butter
1/2 teaspoon vanilla extract
1/2 cup (110g) caster sugar
2 eggs
1 cup (150g) self raising flour
2 tablespoons milk

Instructions

1. Preheat oven to moderate (180degC/160degC fan forced)
2. Line muffin pan with paper cases
3. Place all ingredients in bowl and beat with electric mixer on low until just combined
4. Increase speed to medium, beat until mixture has changed to a paler colour
5. Divide mixture amongst cases; smooth surface
6. Bake for around 20 minutes; test by inserting skewer, if it comes out clean then the cakes are cooked.
7. Ice as desired.