



Light and Fluffy Fairy Cakes

NIBBLEDISH CONTRIBUTOR

Ingredients

1 $\frac{3}{4}$ Cup Plain Flour

2 Tsp Baking Powder

Pinch of salt

$\frac{3}{4}$ Cup Whole Milk

Vanilla Bean if you have one, if not, Vanilla Extract

1 $\frac{1}{4}$ Caster Sugar (Granulated should be fine)

100g Butter (unsalted)

2 Eggs

* For no reason whatsoever, I added 1 Tsp of almond oil to the mixture

Instructions

Preheat oven to 180°C (350°F) and line 12 (muffin) cases

In a bowl, mix the plain flour, baking powder, and salt and sift if you can. Leave aside.

In a mixing bowl, cream butter and sugar until fluffy (about 1 minute max)

Add eggs, one at a time, until smooth and combined.

Now add the vanilla, almond oil or whatever flavour, or colour takes your fancy. Mix until combined.

Take the bowl of dry mixture and add a little at a time to the main bowl, alternating with milk. Make sure you mix well after each addition. Mix until combined.

TIP: Although you do need to mix well, please remember not to over mix otherwise your cupcakes will go funny in the oven, trust me, I'm an expert at getting it wrong!!

Evenly distribute the batter into the cupcake liners, filling at least halfway but no more!!

Bake for 15 to 20 minutes, until toothpick comes out clean.

Remove from oven and leave them in the pan to cool for 5 minutes.

Transfer onto cooling rack and leave until completely cool.

Add your favourite topping!! I made two different types, simple icing sugar and creamy buttercream...the icing sugar was a disaster...