



Vanilla Cupcake and Heaven Blue Frosting

NIBBLEDISH CONTRIBUTOR

Ingredients

Cupcake

- 250g of sweet butter, room temp
- 225g of sugar
- 1 teaspoon of vanilla syrup
- 4 eggs, each lightly mixed
- 270g of flour
- 2 teaspoons of baking powder
- 125ml of milk

Frosting

- 1/2 cup of sweet butter, room temp
- 1 tablespoon of milk
- 1 teaspoon of vanilla syrup
- 2-3 cups of icing sugar
- food coloring

Instructions

Cupcake

1. Pre-heat the oven at 160C.
 2. sift the flour and the baking powder and set aside.
 3. beat the butter, the sugar and the vanilla syrup for 8-10 minutes.
 4. Add the eggs one by one, and beat well each one of them.
 5. Add the flour, the baking powder and the milk and beat until you get a smooth
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mixture.

6. Spoon the mixture into the muffin pans with paper cases.
7. Bake for 20 minutes or until it gets a nice golden look.

Frosting

1. Beat the butter until it turns into a cream.
2. Add the milk, the vanilla syrup, the food coloring and 2 cups of sugar.
3. Beat it until it gets fluffy.
4. Then you can add more sugar until it gets as sweet as you want.