



# Strawberry Cupcakes

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 115g/4oz butter
- 115g/4oz caster sugar
- 2 eggs
- 1 tbsp milk
- 1 tsp strawberry flavouring
- 175g/6oz self-raising flour

## For The Topping

- 85g/3oz butter
- 175g/6oz icing sugar
- Pink food colouring
- Whatever decorations you desire

## Instructions

- Preheat oven to 200C/400F/Gas Mark 6
  - Beat together butter & sugar in a bowl until light & fluffy
  - Beat eggs in gradually
  - Add milk & strawberry flavouring
  - Fold flour into the mixture with a spoon
  - Spoon mixture into paper cases on a bun tray
  - Bake for 15 minutes then leave to cool
-

---

## Topping

- Beat butter in a bowl until light & fluffy
- Sift in icing sugar & beat together
- Add few drops of pink food colouring
- When cupcakes have cooled, spread icing on top & decorate.