



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
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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.