



Vanilla cupcakes with Chocolate Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Cake

- 150 g softened unsalted butter
- 1/2 cup caster sugar
- 3 eggs
- 1 cup very full self-raising flour
- 1 tsp vanilla extract
- a pinch of salt

Chocolate Frost for 8 or 12 cups(I normally make frost for only 8 cups because some prefer no frost.)

- 50 or 100 g dark chocolate
- 25 or 50 g butter
- 1 or 2 tbsp milk
- 1 or 2 tbsp icing sugar

Instructions

MAKE 12

- Grease a 12-hole muffin tray or line with cake cases
 - Cream together the butter and sugar until pale and fluffy. Add the eggs, one by one
 - Add vanilla extract
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- Fold in sifted flour and salt. mix well
 - Spoon the mixture into the muffin cases
 - Bake in the oven at 180c until cooked through and golden, about 18-20 minutes.
 - Turn out onto a rack to cool.

For the frost

- Melt chocolate, butter, milk and icing sugar in a bowl over boiling water.
- Stir continuously until mix well and in the right texture. If it's too liquid, add bits of chocolate, and icing sugar.
- Leave to cool (I put it in a fridge for 10 minutes after it's cool down to get spreadable texture.)
- Spoon frost onto the cakes.
- Leave to set before decorating with strawberries.