

Cupcakes Recipe

You may use any recipe to make the cupcakes, so if you already have a favourite recipe then feel free to use it instead of the one below.

Cake Ingredients:

4oz Butter, softened
4oz Sugar
4oz Self Raising Flour
2 large eggs, beaten
1 teaspoon vanilla essence

Method:

1. Heat the oven to 180°C/350°F
2. Line a 12 hole cupcake/bun tray with paper cases.
3. Beat the butter and sugar together until fluffy.
4. Gradually mix in the eggs a little at a time. If the mixture starts to look 'curdled' then add a little of the flour at this point.
5. Mix in the vanilla essence and the remaining flour (or all if you haven't added any yet).
6. Divide the mixture evenly between the paper cases.
7. Bake in middle of the oven for approx 18-20 minutes until firm and golden on top and a cocktail stick pushed into the centre of a cake comes out clean.
8. Let the cakes cool in the tray for a few minutes before lifting out onto a rack to cool completely.
9. Cut off the tops to flatten if necessary.

