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*by ewfood*

# Vanilla Cupcakes



## Ingredients

4oz. butter, soft
2.25oz. of castor sugar
2 tsp. vanilla essence or 1 tsp. vanilla extract
2 eggs
2.5oz. flour
1 tsp. baking powder (not necessary if you are using self-rising flour)

**Preparation Time**
**20**
**min**

## Preparation

1. Pre heat the oven to 180°C
2. Cream the sugar and the butter until light and fluffy. Slowly add the eggs one at a time incorporating them into the creamed mixture. Add the vanilla essence
3. Sift together the flour and baking powder and fold this into the creamed mixture
4. Line a cupcake tin with cupcake cups and pour the batter in ¾ full leaving room for rising
5. Decorate the cupcakes with an icing of your choice.

## Cooks Note

Preparation time: 20 minutes, Cooking time: 10-20 minutes