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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 $\frac{3}{4}$ 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
