



## Cupcake Recipe



### Ingredients

110g softened butter  
110g golden caster sugar  
2 large eggs  
½ tsp vanilla extract  
110g self-raising flour

For the buttercream:

150g softened butter  
300g icing sugar

### Method

1. Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
2. Cream the butter and sugar together until pale and fluffy then whisk in 2 large eggs, one at a time.
3. Add vanilla extract, self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
4. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.
5. Cream the butter and icing sugar together until completely combined.
6. Make it your own! Add some colour or flavour to your icing and decorate it how you want.
7. Enjoy!