Makaton Cupcake Recipe

You will need:	
110g softened butter	
110g golden caster sugar	
2 large eggs	
½ tsp vanilla extract	
110g self-rising flour	
For the buttercream 150g softened butter 300g icing sugar	

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 .

3. Whisk in 2 large eggs, one at a time.

4. Add vanilla extract, self-raising flour and a pinch of salt

5. Whisk until just combined then spoon the mixture into the cupcake cases.

6. Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean.

7. Leave to cool completely on a wire rack.

8. Cream the butter and icing sugar together until completely combined.

9. Add some colour or flavour to your icing and decorate it how you want.

Enjoy!!!