



Vanilla Cupcakes - Makes 24

INGREDIENTS

200g unsalted butter, softened

1 $\frac{3}{4}$ cups (370g) caster sugar

2 teaspoons vanilla bean extract, essence or paste

4 large eggs

2 $\frac{3}{4}$ cups (405g) self-raising flour

1 cup (250ml) milk (full cream or skim)

BUTTER FROSTING

200g butter, softened

6 cups (900g) icing sugar mixture

$\frac{1}{2}$ cup (125ml) milk

METHOD

Step 1

Preheat oven to 180c (160c fan)

Line 24 $\frac{1}{3}$ cup (80ml) muffin pans with patty cases

Step 2

Cream the butter, sugar and vanilla with an electric mixer until pale and fluffy.

Add the eggs one at a time until just combined. Add the flour and milk in alternate batches and stir with a wooden spoon until just combined.

Step 3

Spoon mixture evenly among the patty cases.

Bake for 15-20 mins or until cooked through.

Remove from oven and transfer to a wire rack to cool completely.

Step 4

For the frosting, use an electric mixer to beat the butter until very pale.

Gradually add the icing sugar while beating, add the milk and beat until well combined.

Step 5

Divide frosting into small bowls and colour. Use a small palette knife or round bladed knife to spread the icing.