



Celebration Cup Cake Recipe Card



INGREDIENTS

For the cupcakes:

- 200g/7oz unsalted butter, softened
- 200g/7oz caster sugar
- 3 free-range eggs
- 200g/7oz self-raising flour
- 1 tsp vanilla extract
- 2 tbsp milk

For the buttercream icing

- 250g/9oz icing sugar
- 125g/4½oz unsalted butter, softened
- 1½ tsp vanilla extract
- 1½ tbsp milk

INSTRUCTIONS

1) Preheat the oven to 180C/160C Fan/Gas 4. Line a 12-hole cupcake tin with 12 paper cases.

2) In a large bowl, cream together the butter and sugar using an electric mixer until the mixture is pale and fluffy. Beat in the eggs one at a time, mixing until the egg is completely incorporated into the batter before adding the next. Add a tablespoon of flour if the mixture curdles.

3) Mix in the vanilla extract and fold in the flour using a large metal spoon until no traces of flour are visible. Gently stir in the milk to loosen the mixture.

4) Spoon the mixture equally between the cases, about 55g/2oz each. Bake for 25 minutes, or until the cakes spring back when the centre is pressed gently with a finger.

5) Remove from the oven and take the cakes out of the tin after about 5 minutes. Place them on a wire rack to cool completely.

6) To make the buttercream icing, sift half the icing sugar into a bowl with the softened butter and beat until light and fluffy. Beat in the remaining icing sugar then beat in the vanilla extract and milk.

7) Using a palette knife or spatula, spread about a tablespoon of icing onto each cake. You can also add sprinkles of your choice.