

Cupcakes

Ingredients

- 2 large free-range eggs
- 100g/8oz caster sugar, plus extra for sprinkling
- 100g/8oz self-raising flour
- $\frac{1}{2}$ level tsp baking powder
- 100g/8oz unsalted butter, softened, plus extra for greasing



Made at home

- 150g softened butter
- 300g icing sugar
- 1 tsp vanilla extract
- 3 tbsp milk
- food colouring paste of your choice (optional)

Method

1. Preheat the oven to 200C. Add muffin cases to tin/tray.
2. Break the eggs into a large mixing bowl, add the sugar, flour, baking powder and soft butter. Mix everything together with a wooden spoon until well combined.
3. Using 2 spoons place the mixture evenly into the cake cases.
4. Place the tray on the middle shelf of the oven and bake for 12-15 minutes. **Don't be tempted to open the door while they're cooking or the cakes will drop in the centre.**
5. Remove cakes from the oven, each cake should be golden-brown and firm to touch. Press them gently to check - they should be springy to the touch.
6. Remove them from the oven and set aside to cool for 10 minutes on a cooling rack.
7. Once cool, place buttercream in a piping bag and pipe on top of each cake.
8. Add other decoration if needed.

REMEMBER - A container to take them home.