

Cupcakes



This makes 6 cupcakes

Ingredients

1. 1 cup (150g) self-raising flour
2. 1/3 cup (70g) caster sugar
3. 1/3 cup (80ml) milk
4. 75g butter, melted in small saucepan & cooled
5. 1 large eggs
6. 1/2 tsp Natural Vanilla Extract

Icing

1. 1 cup icing mixture
2. 1 tbsp (30ml) milk
3. 1-2 drops of colouring

Equipment

1. Measuring cups
2. Measuring spoons
3. Large mixing bowl
4. Small mixing bowl
5. Spoon
6. Fork
7. Small Saucepan
8. Muffin tin
9. Sifter
10. Paper patty pan

Method – Cupcakes

STEP 1

Preheat oven to 200C (fan forced), Sift flour and sugar into a large bowl.

STEP 2

In a small bowl, beat eggs with a fork. Add milk, vanilla and cooled butter, stir to combine.

STEP 3

Add egg & milk mixture to the sifted flour and stir with a metal spoon.

STEP 4

Spoon into muffin sized paper cases (or a greased muffin pan) and bake for 12-15 minutes.

Method - Icing

STEP 1

In a medium bowl, mix icing sugar, food colour and milk until smooth.

STEP 2

Spread on cooled cupcakes and top your decorations!