



Bake and Decorate!

Basic Butter Cupcakes

Ingredients:

125g Butter, softened

1 tsp Vanilla essence

3 Eggs

2/3 cup Caster sugar

1 1/2 cups Self-raising flour

180ml Milk

Directions:

Pre-heat oven to 160c (fan forced)

Prepare a 12 cup muffin tray with **Wilton** baking cups.

Beat the butter, vanilla extract, sugar, eggs, flour and milk until all combined.

Beat mixture on a medium speed for 3 minutes or until mixture is smooth and paler in colour.

Spoon mixture into prepared baking cups.

Bake for 20 minutes or until the cakes are lightly golden in colour or bounce back if touched.

Tips: For the perfect size cup cake use a #12 Ice cream scoop.

For the perfect size mini cup cake use #40 Ice cream scoop.

Cooked butter cupcakes can be frozen for up to 2 months.

