

## VANILLA CUPCAKES

### Ingredients

For the cupcake mixture

- 120g [butter](#), softened
- 120g [caster sugar](#)
- 2 [egg](#)
- 1 tsp [vanilla extract](#)
- 120g [self-raising flour](#)

For the buttercream icing

- 140g [butter](#), softened
- 275g [icing sugar](#)
- 1-2 tbsp [milk](#)
- A few drops of food colouring (optional)

Method

**STEP 1** Heat oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with paper cases.

**STEP 2** Cream the butter and sugar together in a [bowl](#) until pale. Beat the eggs in a separate bowl and mix into the butter mixture along with the vanilla extract.

**STEP 3** Fold in the flour, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are three quarters full.

**STEP 4** Bake in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 5-10 minutes. Then place on a [wire rack](#).

**STEP 5** For the buttercream icing, beat the butter until soft. Add half the icing sugar and beat until smooth.

**STEP 6** Add the remaining icing sugar with 1 tbsp milk, adding more milk if necessary, until the mixture is smooth and creamy. Add food colouring (optional) and mix well.

**STEP 7** Spoon the buttercream into a piping bag and add a nozzle of your choice. Pipe in a swirl motion and then enjoy!



<https://www.bbcgoodfood.com/recipes/vanilla-cupcakes>