

# Wishgranter's Easy Cupcakes *(Makes 12 cakes)*

## Ingredients

### For the mixture

- 110g unsalted butter (softened)
- 110g caster sugar
- 110g self-raising flour
- 2 large eggs
- ½ tsp vanilla extract

### For the butter cream icing

- 250g icing sugar
- 80g unsalted butter (softened)
- 25ml milk
- Few drops of vanilla extract



## Making your cakes

1. Heat the oven to 180C (160C fan)/gas mark 4 and fill a 12-tray cupcake tray with paper cases.
2. In a bowl, whisk together the softened butter and sugar until light and fluffy, then whisk in the two eggs, one at a time.
3. Add 1/2 tsp of vanilla extract, the self-raising flour and a pinch of salt and whisk until all the ingredients are just combined. Spoon the mixture into the cases, fill to about 2/3 full.
4. Bake in the oven for about 15 minutes, until cakes are golden brown and they spring back when touched lightly, or a skewer inserted into the cakes comes out clean.
5. Leave the cakes to cool completely on a wire rack.
6. To make the buttercream icing, it is easier to use an electric whisk or mixer. Whisk the butter until very soft, then add the icing sugar, a bit at a time, and continue to whisk. Mix the vanilla extract with the milk and add to the mixture a little at a time. Once the mixture is combined, keep whisking until light and fluffy. Add any food colouring to your icing.
7. You can either spoon the icing onto your cakes or pipe it on, using a piping bag.
8. Add cake toppers, sprinkles or sweets to your cakes to decorate.

