RECIPE: VANILLA CUPCAKES

MAKES 12



INGREDIENTS



Cupcakes

- 125g butter (softened)
- ¾ cup caster sugar
- 1 tsp vanilla extract
- 2 eggs
- ¾ cup milk
- 1 ¼ cups plain flour
- 1 tsp baking powder

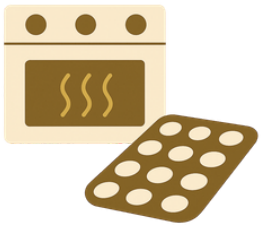
Buttercream Icing

- 100g butter (softened)
- 2 cups icing sugar
- 1 Tbsp milk
- 1 ½ tsp vanilla extract
- Sprinkles / toppings

METHOD

Step One

Preheat the oven to 170°C (340°F). Line a 12-hole muffin tin with cupcake cases.



Step Two

Make the batter: Beat the butter, sugar, and vanilla until soft and fluffy. Add the eggs one at a time, mixing well after each.



Step Three

Combine ingredients: Stir in half the milk, then gently fold through the flour and baking powder. Add the oil and remaining milk, mixing just until smooth.



Step Four

Spoon the mixture evenly into the cupcake cases. Bake for 15–18 minutes until lightly golden and a skewer poked in the middle comes out clean. Cool completely.



Step Five

Make the icing: Beat the butter for 2 minutes until pale. Add the icing sugar, milk, and vanilla, then whip on high until light and fluffy.



Step Six

Decorate: Spread or pipe the icing onto the cooled cupcakes. Top with sprinkles/toppings of choice!

