

Vanilla cupcakes



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Makes: 12 cupcakes

Ingredients

200g Butter

200g Self-rising flour

1 tsp of Vanilla extract

200g Caster sugar

2 Eggs

Whipped cream

Method

- Oven on 180°.
- Mix the sugar and the butter together until all combine.
- Add the eggs and the vanilla extract and mix for 2 minutes.
- Add the flour and mix quickly for 30 seconds.
- Divide the mix in the 12 cases and bake for 18/20 minutes.
- Let it rest, add the whipped cream and decorate as you like

