



Yummy

Cupcakes

Boofle™
xxx♥

Ingredients

Makes 12 cupcakes

100g self-raising flour
100g caster sugar
100g butter, softened
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking powder

Mixing bowl, muffin tin, whisk, sieve
12 cupcake cases and a wooden spoon



Method

Prep: 10 mins

Cook: 15 min

Ready in: 25 min

Set oven to 180C/Gas mark 4.

Line a 12 hole cupcake/muffin tin with paper cupcake cases.

Put the flour, sugar, butter, eggs, vanilla extract and baking powder in a large mixing bowl.

Beat the mixture with an electric or hand whisk until a creamy consistency.

Spoon the mixture into the cupcake cases.

Bake in the oven for 12-15 minutes or until golden brown.

Leave to cool for 5 minutes.

Sieve a small amount of icing sugar over the tops of the cupcakes, and enjoy.

