

Recipe for Cupcakes – the way my Mum taught me!

Ingredients

2 eggs
4oz of sugar
4oz of butter
4oz of flour
1/2 tsp of baking powder
1tbp of vanilla essence



Equipment

Cupcake cases
Cupcake/muffin tin
Food mixer (beater attachment)
Oven
Oven gloves
Cocktail stick

Instructions

1. Add the butter & sugar and mix together until a creamy consistency
2. Add the eggs, vanilla essence and flour
3. Mix on slow until most of the flour is combined and then speed up for a few minutes!
4. Spoon in to cupcake cases (2/3 full) *If you want all your cupcakes exactly the same and with a flat top then 40g each is the perfect weight for the uncooked cupcake.
5. Cook in the oven 180° for about 18 minutes.
6. Put a cocktail stick through the centre of a cupcake to see if it is cooked. If it comes out clean then it is cooked – if it has cake mixture on it then the cupcakes are not ready. They should also be golden brown on top.
7. Once cooked, ask an adult to remove from the oven using the oven gloves and let them cool.
8. Decorate the cupcakes however you wish.

Remember there are millions of cupcake recipes with all different flavours on the internet so why not be adventurous and try something different when you have mastered this recipe.