

VANILLA CUPCAKES

A SWEET TREAT FOR MUM



INGREDIENTS

- ★ 200g unsalted butter, softened
- ★ 1 teaspoon vanilla extract
- ★ 1 cup caster sugar
- ★ 3 eggs
- ★ 2 1/2 cups self-raising flour, sifted
- ★ 1/2 cup milk

METHOD

- 1 - Preheat oven to 180°C/160°C fan-forced oven. Use the paper cases to line the muffin tin
- 2 - With the use of an electric mixer, beat butter, vanilla and sugar in a small bowl until the mix is light and fluffy.
- 3 - Add eggs, one at a time, beating after each one (mixture will separate at this stage). Move mixture to a large bowl. Stir in half the flour. Stir in half the milk. Repeat with remaining flour and milk until all combined.
- 4 - For 1/3 cup-capacity muffin pans use 2 level tablespoons of mixture. Bake for 15 to 17 minutes.
- 5 - Stand cakes in pans for 2 minutes. Move to a wire rack to cool. Be careful the yummy cakes are still hot.

CONVERSION CHART

Cups	Grams	Ounces
1/8 cup (2 Tablespoons)	16 g	.563 OZ
1/4 cup	32 g	1.13 OZ
1/3 cup	43 g	1.5 OZ
1/2 cup	64 g	2.25 OZ
2/3 cup	85 g	3 OZ
3/4 cup	96 g	3.38 OZ
1 cup	128 g	4.5 OZ

TEMP

Celsius	Farenheit
140° C	275° F
150° C	300° F
165° C	325° F
180° C	350° F
190° C	375° F
200° C	400° F

FUN TIP

You can purchase icing (frosting) to decorate the cupcakes for a delicious and beautiful gift for your mum