



Spring Cupcake Recipe

What you will need (makes 12)

- 110g butter
- 110g caster sugar
- 1 large eggs
- 1/2tsp vanilla extract
- 110g self-raising flour

For the decorations

- 150g butter
- 300g icing sugar
- Food colouring
- Sugar paste flowers and other spring-themed decs

Method:

- 1 – Heat oven to 180c/160c fan/gas 4 and fill a 12 cupcake tray with cases.
- 2 – Use a whisk to beat the butter and sugar together until they become pale and fluffy.
- 3 – Whisk in the two eggs one at a time then add the vanilla.
- 4 – Add the self-raising flour with a pinch of salt and whisk until fully combined.
- 5 – Scoop mixture into the individual cupcake cases until each is about half full.
- 6 – Bake for 15 minutes until golden brown.
- 7 – Leave to cool completely on a wire rack then decorate.

Decorating Ideas

