



## Vanilla Cupcakes

### Ingredients

#### For the cupcakes

200g stork/baking butter  
200g caster sugar  
200g self Raising flour  
3 eggs

#### For the frosting

250g unsalted butter  
500g icing sugar  
Piping bag and nozzle,  
fruit, chocolate or sprinkles  
to decorate.

### Method

#### Cupcakes

1. Pre heat the oven 150 degrees.
2. Add stork/baking butter and sugar to a bowl, mix with an electric mixer until pale and combined together.
3. Add flour and eggs - whisk until pale and smooth.
4. Add into cupcake cases in a cupcake tin - this recipe will make 12, and maybe a few extras depending on this size of your cupcake tin.
5. Bake in a preheated oven for 20-22 minutes - the top will be springy when fully cooked. You can also pop a knife in the middle of the cupcake to make sure cooked through.
6. Allow to cool for 30 minutes or more.

#### Frosting

1. Add unsalted butter to a bowl - whisk well until smooth and paler in colour.
2. Add in icing sugar - if icing sugar is lumpy use a sieve to make finer.
3. Mix ingredients together well.
4. Add the frosting to a piping bag to add a lovely swirl, or use a knife to smooth on top of your cupcakes if you don't have a piping bag.

*Don't forget to cut out your Tea for Ten cake flags, stick them to some cocktail sticks and pop on your cakes for extra decoration!*

Recipe kindly donated by Royle Bakes Bakery, Denbighshire  
Instagram: @royle\_bakes | Facebook: Royle Bakes