



# VANILLA CUPCAKES

## INGREDIENTS

- Cupcake Ingredients (for 24)
- 125g Butter
- 150g Castor Sugar
- 1tsp vanilla essence
- 2 eggs
- 200g flour
- 1/2 tsp salt
- 2 tsp baking powder
- 1/2 cup milk

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## DIRECTIONS

- Preheat the oven to 175 degrees Celcius (347 Fahrenheit)
- Cream the butter and sugar
- Add vanilla essence and eggs one at a time and beat well
- Sift flour and baking powder and then add the salt
- Add half of the flour mixture and half of the milk to the butter/sugar mixture and beat well
- Add the remaining flour mixture and milk and beat well
- Use a desert spoon and half fill cupcake cases
- Place them in the oven for about 15 minutes
- When baked, take them out of the oven and place onto a cooling rack



# VANILLA FROSTING

## INGREDIENTS

- Frosting Ingredients (for 12)
- 250g Icing Sugar, sifted
- 80g unsalted butter, at room temperature
- 25 ml whole milk
- a couple of drops of vanilla extract

### Top Tip

To make icing sugar sparkling white, use titanium dioxide.

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## DIRECTIONS

1. Beat the icing sugar (sifted) and butter together
2. Combine the milk and vanilla extract
3. Use a piping bag to apply the frosting to your cupcakes!

### Top Tip

To vary the colour of your icing using food colouring - increase or decrease the drops you use making it brighter or paler.



Kelly & the Kids  
**BAKE**