

Recipe of the week – Vanilla cupcakes

- You can't beat a cupcake! These vanilla cupcakes are simple to make but also very delicious.
- I hope that you give it a go and enjoy eating the result as much as I did when I made it!



Ingredients

For the cake:

- 200g unsalted butter, softened
- 200g golden caster sugar
- 3 medium eggs
- 2 tsp vanilla extract
- 200g self-raising flour
- 1-2 tbsp milk

For the Icing

- 160g unsalted butter, softened
- 300g icing sugar
- 1 tbsp milk
- 1 tsp vanilla extract

Method: getting prepared

- Wash your hands



- Get out your equipment:
- Mixing bowl
- Cupcake tin
- Cake cases
- Wooden spoon
- Whisk

Method: Getting prepared

- Preheat the oven to 180°C/350°F/gas 4



- Put the cake cases into the cupcake tin



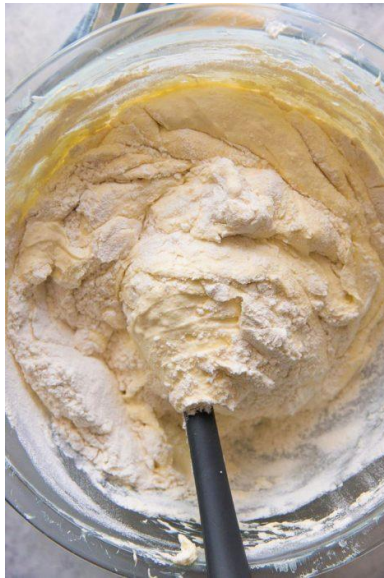
Method: making the cake mix

- Put the butter and sugar in a large mixing bowl and beat for 2-3 mins until pale and fluffy.
- Add the eggs 1 at a time and mix well, then add the vanilla extract and mix this into the batter.



Method – making the cake mix

- Gently fold in the flour and just enough milk to make a smooth batter that drops slowly off the spoon.



- Divide the batter between the cases, then bake for 20-25 mins or until a skewer inserted into the middle comes out clean



Method – Making the icing

- Put all the ingredients in a large mixing bowl and beat with a whisk until pale and fluffy.
- Leave the cakes to cool completely and then swirl the icing over the cakes



Method – after the cupcakes are finished.

- Do the washing up!



- Finally: please send a picture of your cupcakes to

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