



## Vanilla Cupcakes

### INGREDIENTS

#### Cupcakes

- 125g butter, softened
- 1 tsp vanilla essence
- ½ cup caster sugar
- 2 eggs
- 1 cup standard grade flour
- 2 tsp baking powder
- ¼ cup milk

#### Buttercream Icing

- 125g softened butter
- 1 ½ cups icing sugar
- 2 tbsp milk
- 1 tsp vanilla essence
- Red food colouring

### METHOD

Preheat oven to 180°C conventional or 160°C fan-forced. Line a 12 hole muffin tin with paper cases. Cream butter, vanilla essence and sugar until light and fluffy. Add eggs one at a time, beating well after each addition.

Sift flour and baking powder together. Fold into creamed mixture alternately with the milk. Spoon mixture evenly into the prepared tin. Bake for 15-20 minutes or until cakes spring back when lightly touched. Transfer to a wire

TOP TIP: For chocolate cupcakes replace 2 tablespoons of the flour with 2 tablespoons of baking cocoa.

### Icing

In a food mixer bowl add the butter and cream for 4-5 minutes until pale and creamy. Add half the icing sugar and half the milk and mix gently, add the other half of the icing sugar and milk and blend gently until fully combined. Add the vanilla essence (and a few drops of food colouring if using) and mix until fully combined.

Prepare your piping bag with the appropriate sized tip and half fill the piping bag (1M tip for roses). Tip is to fold down the top 3rd of the piping bag over your hand to add the buttercream. Then fold back and twist top of the bag. Pipe a swirl from the middle of the cupcake to the outside if creating roses.

Taste test one or two for quality control purposes before serving.

Decorate as desired ♥

For more information visit [www.littleheartday.org.nz](http://www.littleheartday.org.nz)