Cupcake Recipe!

Try out our Unbeatable Cupcake Recipe and Print your Own Jaques Toppers!

STEP 1

Heat oven to 180C/160C fan/gas 4. Line 12 rounds of a shallow muffin tin with cupcake cases. Blend your butter and sugar into a light and fluffy mixture. Beat the eggs and vanilla and then slowly add them to your butter mixture.

STEP 2

Fold the flour into the mixture and add a small amount of milk – the mixture should be loose and easily fall away from a spoon. Divide the mixture evenly between each cupcake cases, half filling each.

STEP 3

Cook the cakes for 12-15 minutes until they are firm and a light golden-brown colour. Allow to cool in the tin for 5 minutes. At this point, gently remove the cakes from the tin to allow them to completely cool.

STEP 4

Now onto the icing.

Beat the butter until it becomes very soft and loose. Continue to beat in the icing sugar bit by bit whilst adding a splash of water to create an easily pipeable mix. Spoon your mixture into an icing bag with a star shaped nozzle. Create a circular motion to create swirls of icing on each cake.

<u>Now celebrate with a delicious cupcake!</u>

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