

# Super Easy Vanilla Cupcakes

Prep; 10 Minutes  
Bake; 12-14 Minutes  
Cool; 25 Minutes

## Ingredients:

175g Unsalted Butter at room temp  
175g Caster sugar  
1 1/2 Tsp vanilla extract  
3 Large eggs (weigh - should be 175g)  
175g Self-raising flour - Sifted



## Method:

1. Preheat fan oven to 170 °C
2. Line a standard muffin tin with cupcake cases.
3. Put the butter, sugar, vanilla essence, eggs and flour into a large bowl or mixer.
4. Mix for 2 minutes and using a spatula scrape all the mixture from the base and sides.
5. Continue to mix for a further 2-3 minutes until the mixture is smooth and airy.
6. Using a spoon carefully add the mixture to the cupcake cases, filling to approx 1/3 of the way up the case.
7. Bake for 12-14 minutes.
8. The cupcakes should have a slightly golden colour to the tops. Press the tops, they should feel springy.
9. Remove from oven, allow to cool in the baking tray for a couple of minutes then transfer to a cooling rack to cool before decorating.

## Author Tips:

Stork and other baking margarines are great for making cakes as they're the perfect consistency to bake with straight from the fridge! Always handy to have some in the fridge, especially if, like me, you often forget to get the butter out of the fridge a few hours prior to baking!!

Weigh the eggs, ideally they should be same weight as the flour, sugar and butter. If the eggs weigh slightly less simply add a little milk until desired weight is reached. If they weigh too much, remove a little egg white from the mix.