



MAKE OH-SO COLOURFUL CUPCAKES!

Bake easy vanilla cupcakes in bright colours and impress the whole family!

You'll need:

110g softened butter
110g golden caster sugar
2 eggs
1/2 tsp vanilla extract
110g self-raising flour

For the buttercream:

150g softened butter
300g icing sugar (sifted)
1 tsp vanilla extract
3 tbsp milk
Food colouring paste



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How to make cupcakes*

- 1 Turn the oven on at 180C/160C fan/gas 4 and let it heat up!
- 2 Add cases to a 12-space cupcake tray.
- 3 Beat together the 110g butter and 110g caster sugar with an electric whisk. Do this until it's pale and fluffy!
- 4 Whisk in the eggs, one at a time.
- 5 Add to your mixture $\frac{1}{2}$ tsp vanilla extract, the self-raising flour and a little pinch of salt. Whisk it until it's all combined.
- 6 Spoon the mixture into the cupcake cases.
- 7 Pop them in the oven and bake for around 15 minutes until golden brown. Leave to cool on a rack.
- 8 Meanwhile, make the buttercream. Whisk 150g butter until it's super soft. Add the icing sugar, 1 tsp vanilla extract and a pinch of salt!
- 9 Slowly whisk the lot together until smooth, before beating in the milk.
- 10 Stir in the food colouring and spoon or pipe the mixture on to the waiting cupcakes!

*Scrummy recipe taken from <https://www.bbcgoodfood.com/recipes/cupcakes>



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