

Baking with Miss Nicols and Tegan.



Vanilla Cupcakes



Ingredients

175g Stork Margarine (or baking margarine alternative).
175g Caster Sugar.
175g Self Raising Flour.
3 Large Eggs.

Buttercream Frosting

175g Icing Sugar.
175g Unsalted Butter.
3 tbsp Milk.
1 tsp Vanilla Essence.
3 drops food colouring.
Sprinkles to decorate (optional).

Cooking Utensils

2 12 muffin trays.
Cupcake Cases.
Large Bowl
Electric Hand Whisk*.
Wire Rack (or something to rest your cupcakes when they come out of the oven).
Teaspoon (**tsp**).
Tablespoon (**tbsp**).

Other Info

This will make 12 cupcakes.

It will take:

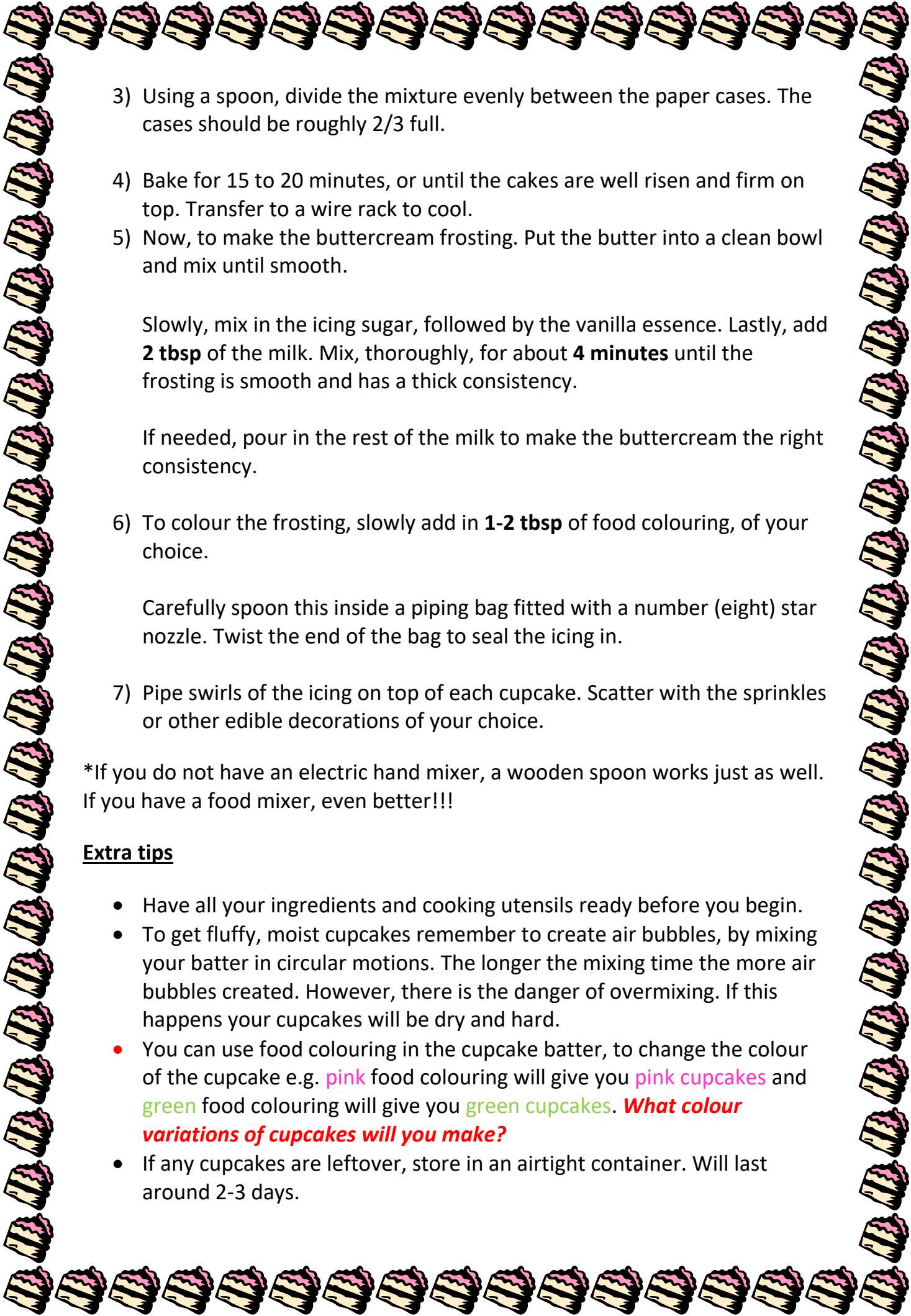
Preparation Time – 20 mins

Cooking Time – 15 mins

Total Time – 35 mins

Method

- 1) Preheat the oven to 180°C/gas mark 4. Line a 12-hole muffin tin with paper cupcake or muffin cases.
- 2) Put the butter and the sugar into a large bowl and mix with an electric hand whisk or a wooden spoon until smooth and evenly mixed. Mix for roughly **4 minutes**. The batter should be light and fluffy. Next add the eggs and vanilla essence. Mix for about **2 minutes**. Lastly, add the flour and mix till it is thoroughly combined. Mix for a further **4 minutes**.

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- 3) Using a spoon, divide the mixture evenly between the paper cases. The cases should be roughly $\frac{2}{3}$ full.
- 4) Bake for 15 to 20 minutes, or until the cakes are well risen and firm on top. Transfer to a wire rack to cool.
- 5) Now, to make the buttercream frosting. Put the butter into a clean bowl and mix until smooth.

Slowly, mix in the icing sugar, followed by the vanilla essence. Lastly, add **2 tbsp** of the milk. Mix, thoroughly, for about **4 minutes** until the frosting is smooth and has a thick consistency.

If needed, pour in the rest of the milk to make the buttercream the right consistency.

- 6) To colour the frosting, slowly add in **1-2 tbsp** of food colouring, of your choice.

Carefully spoon this inside a piping bag fitted with a number (eight) star nozzle. Twist the end of the bag to seal the icing in.

- 7) Pipe swirls of the icing on top of each cupcake. Scatter with the sprinkles or other edible decorations of your choice.

*If you do not have an electric hand mixer, a wooden spoon works just as well. If you have a food mixer, even better!!!

Extra tips

- Have all your ingredients and cooking utensils ready before you begin.
- To get fluffy, moist cupcakes remember to create air bubbles, by mixing your batter in circular motions. The longer the mixing time the more air bubbles created. However, there is the danger of overmixing. If this happens your cupcakes will be dry and hard.
- You can use food colouring in the cupcake batter, to change the colour of the cupcake e.g. **pink** food colouring will give you **pink cupcakes** and **green** food colouring will give you **green cupcakes**. **What colour variations of cupcakes will you make?**
- If any cupcakes are leftover, store in an airtight container. Will last around 2-3 days.