

# Everyone loves them

# Delicious Cupcakes

## INGREDIENTS

140g butter , very well softened  
140g golden caster sugar  
3 medium eggs  
100g self-raising flour - sifted  
25g custard powder or corn flour - sifted

Butter Cream Frosting  
250g butter, softened  
1 teaspoon vanilla extract  
600g icing sugar  
2 tablespoons milk  
Colouring



Serves 24

## The Method

Makes 24 small Fairy Cakes or double the quantity for 24 Cupcakes  
Heat oven to 190C/fan 170C/gas 5

Combine all ingredients  
Divide into cupcake or fairy cake paper cases  
Bake for 12 -15 mins – if you make larger cupcake size bake for 15 -20 mins

### Butter Cream Frosting

Combine all ingredients – you may need to add a little more icing sugar or milk if you want to pipe the frosting onto fairy or cup cakes.

*Nutrition per cake*  
193 kcalories, protein 2g, carbohydrate 36g, fat 6 g, saturated fat 3g, fibre 0g, sugar 31g, salt 0.2 g

