



CUP CAKES

By Lyn Cooke

INGREDIENTS

- 1 cup all-purpose flour
- 1 ¼ tsp baking powder
- Pinch salt
- 2 large eggs
- ¾ cup castor sugar
- 60g butter
- ½ cup milk
- Vanilla
- 1 ½ tsp vegetable oil

Butter cream Frosting

- Ingred:
- 430g icing sugar
 - 225g butter
 - 70g milk
 - 1 teas vanilla
 - Few drops colouring

DIRECTIONS

1. Preheat oven to 180°, prep muffin tin with papers
2. Sift, flour, baking powder and salt into a bowl
3. Heat milk & butter in the microwave for 2 min's. Do not let milk boil. Cover and leave to keep warm
4. Mix eggs in a separate bowl, beat eggs for 30seconds on speed 6 with an electric beater
5. Add sugar whilst still beating for another 30 seconds
6. Beat until tripled in size for about 6 min's or turns white
7. When the egg is whipped, scatter the flour mixture in 2 batches each for 5 seconds on speed 1. Once you can't see any flour, stop immediately
8. Pour hot milk with vanilla and oil into a separate bowl. Add about ¾ cup of the batter to the hot milk and whisk
9. With the beater on speed 1 pour the milk mixture into the egg batter over 15 seconds, scrape down the sides of the bowl and beat for another 10 seconds on 1
10. Pour into the muffin tin, fill ¾'s
11. Bake for 22 min's. Let cool before adding butter cream.

Frosting:

1. Combine icing sugar and butter with electric beaters to soften until looks white in colour
2. Add milk and vanilla a little at a time to get the correct consistency to be able to pipe onto the cakes.
3. Fold through desired food colouring gently
4. Add to the piping bag and decorate the cakes.