



KENZIE'S CUPCAKES

INGREDIENTS:

Makes 12

For cakes:

8oz caster sugar
8oz unsalted butter
4 eggs
8oz self-raising flour

For the buttercream:

140g butter, softened
280g icing sugar
2 tbsp milk
1/4 tsp vanilla extract
Food colouring

(Plus any other items you may wish to use to decorate)

Step 1 Preheat your oven to 180/Fan. Cream the sugar and butter together until smooth and slowly add in your eggs whilst mixing.

Step 2 Fold in the flour until all lumps have gone ensuring not to over mix the batter.

Step 3 Grease cupcake tins and fill each one evenly with the cake mixture. Bake in the oven for about 15 minutes or until a skewer inserted into the centre comes out clean. You're looking for a lovely golden-brown colour.

Step 4 Leave your cakes to cool for about 5 minutes in the tins and then transfer to a cooling rack.

Step 5 Beat the butter in a large bowl until soft and pale in colour. Slowly add half of the icing sugar and beat until smooth.

