**CUPCAKE RECIPE**

**INGREDIENTS:**

125g butter softened

1 tsp vanilla essence

½ cup caster sugar

2 eggs

1 cup plain flour

2 tsp baking powder

¼ cup milk

**TO START:**

1) Get all your equipment and ingredients ready

2) Preheat the oven to bake at 190° C

3) Place patty cases in muffin trays

**METHOD:**

1. Cream the butter, vanilla essence and sugar until light and fluffy
2. Add eggs one at a time, beating well after each addition
3. Sift the flour and baking powder together
4. Fold into the creamed mixture
5. Stir in the milk
6. Spoon mixture evenly into patty cases
7. Bake for 15 minutes or until cakes spring back when lightly touched

**CHOCOLATE CUPCAKES:**

Leave out 2 Tbsp of flour and replace with 2 Tbsp of cocoa