



Ingredients

120g butter, softened

120g caster sugar

2 eggs

1tsp vanilla extract

120g self raising flour

For the buttercream icing

140g butter softened

275g icing sugar

1-2 tsp of milk

Yellow Food Colouring

Step 1: Heat oven to 180C/160C fan/gas 4 and line a 12 hole muffin tin with paper cases.

Step 2: Cream the butter and sugar together in a bowl until pale. Beat the eggs in a separate bowl and mix into the butter mixture along with the vanilla extract.

Step 3: Fold in the flour, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are three quarters full.

Step 4: Bake in the oven for 10-15 mins, or until golden-brown on top and a skewer inserted into one of the cakes come out clean. Set aside to cool for 5-10 mins. Then place on a wire rack.

Step 5: Mix the icing sugar and the butter together with the food colouring and the milk and mix until smooth. Pipe onto the cupcake and smooth over.

Decorate, take some photos then enjoy!

