

VANILLA CUPCAKES

Ingredients

Batch of 24

273g self raising flour
67g custard powder
400g caster sugar
250g (1 cup) full cream milk
250g softened butter (not margarine)
4 eggs

Batch of 12

136g self raising flour
33g custard powder
200g caster sugar
125g (1/2 cup) full cream milk
125g softened butter (not margarine)
2 eggs

Method

Preheat oven to 150 degrees Celsius (300F). Line cupcake tins with pattie papers. In a large bowl, sift together flour and custard powder. Then add castor sugar, eggs, milk and softened butter and beat with electric beater/mixer on a low to medium speed for approximately 10 minutes. Evenly pour the mixture into the pattie papers with a scoop or by an even weight with a scale. Bake for about 25 - 45 minutes depending on how big you made them or until golden and the top springs back. Check with a skewer for doneness. Leave in the tin until cooled. Once completely cool, decorate with Vanilla Buttercream icing.