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## VANILLA EASTER CUPCAKES

Makes about 11

140g caster sugar  
40g unsalted butter, at room temperature  
1 tsp vanilla extract  
1 egg  
120ml whole milk  
120g flour  
1 1/2 tsp baking powder  
a pinch of salt

Frosting:

160g icing sugar  
50g butter, at room temperature  
15ml whole milk  
2 tsp vanilla extract  
11 mini chocolate eggs (I used Cadbury Mini Eggs)  
a few sprinkles

1. Preheat the oven to 170°
2. Put the sugar, butter and vanilla extract into a bowl and beat until fluffy. Add the egg and beat again until fluffy, then add the milk.
3. In another bowl, mix the flour, salt and baking powder, and gradually add the mix to the egg butter mix while beating until the mixture is smooth. Don't overmix.
4. Spoon the mixture into paper cases in a muffin tray until two-thirds full. Bake for 20-25 minutes. Leave cupcakes to cool.
5. Make the frosting: Beat the icing sugar and butter together at slow speed, add the milk and vanilla extract until it is light and fluffy (about 5 min). Spread over the cooled cupcakes and decorate with eggs and sprinkles.