

Plan Cup Cakes



Ingredients & Prep

125 g self-raising flour
125 g butter unsalted soft
125 g caster sugar
2 egg med
2 tbsp milk
1 pinch salt

Suggestion & Tips

You can add a vast amount of toppings or cut in half & add jam etc.

Recipe By FoodieBook

Ref: 500

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 12

Method

Step 1 - Pre-heat the oven to 170'C.

Step 2 - Place sugar & egg into a bowl, with a food mixer or electric hand mixer beat together until pale yellow (10 mins), add butter, salt & fold with a silicon spatula, add flour & fold in to form a combined smooth mixture.

Step 3 - Place the number of paper cupcake cases to the portion number selected, then with a spoon or piping bag fill cases equally, place each filled cases into muffin tray holes & bake for 8 mins take out tray & turn it 180° & place back in for another 8 mins, keep you eye on the cakes & remove when light golden brown on top.

Step 4 - Take out cases from the tray, place on a cooling rack, eat within 2 days.