

How to make vanilla cup cakes

Ingredients

For the cupcake mixture

120g butter, softened

120g caster sugar

1 egg

1 tsp vanilla extract

120g self-raising flour

Method

1. Heat oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with paper cases.
 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.
 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.
 4. Bake in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 5-10 minutes. Then place on a [wire rack](#).
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