

Easy



cupcakes



Ingredients



**12**

Serves: 12

**100**



100g

Stork®



margarine

or



butter

**100**



100g



caster sugar

**2**



2 eggs

$\frac{1}{2}$

1/2



teaspoon



vanilla

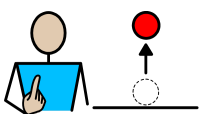


extract

**100**



100g



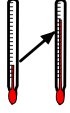
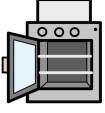

self-raising





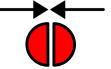
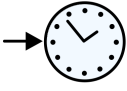






flour









## Method



 Preheat the oven to **200 C** /  **6**.











 Mix butter and sugar together until fluffy and add eggs










 and vanilla essence.







 Fold in flour and mix well.






 Place in 12 cupcake cases.








 Bake for 15 minutes. Allow to cool, decorate as desired and


 serve.

