



VANILLA CUPCAKES

with Vanilla Buttercream



These easy cupcakes are the best thing to start new bakers, big and small, on their baking journey. I'll show you how to make cupcakes, customise them to create new flavours and whip up some delicious butter cream.

So what are we waiting for?

Makes about 6-8 cupcakes

What you'll need:

- Cupcake baking tray
- Cupcake cases (these can be easily found in supermarkets now in all sorts of fab colours & patterns)

To make 6 cupcakes:

- 4oz/110g margarine or butter
- 4oz/110g caster sugar
- 1tsp vanilla extract
- 2 large eggs
- 4oz/110g self-raising flour

For the buttercream:

- 125g butter
- 500g icing sugar
- 1-2 tbsp milk



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Now! Let's bake!

- Line a cupcake tray with cupcake cases
- Pre-heat the oven to 160 degrees (fan)/gas mark 3/180 degrees electric
- Using an electric mixer or a wooden spoon cream together the margarine/butter, caster sugar and vanilla extract until light and fluffy

If you're doing this by hand with a wooden spoon, it might take a bit of time! But keep at it – we want a lovely light and fluffy mixture!

- Crack the eggs into a bowl and whisk slightly
- Add them to the mixture a bit at a time, mixing them in after each addition
- To prevent curdling, add in a bit (1/2 tbsp) of flour with each egg addition but be careful not to add in more than half of the flour at this stage.
- Once all the eggs are added, sift in the rest of the flour and gently fold it in using a large metal spoon. It's super important to be gentle; we don't want to knock any air out of our mixture
- Once the flour has combined, fill the cupcake cases 2/3s full (for bigger cases this is usually 1 ½ tablespoons of mixture)
- Bake the oven for 20-22 mins until they are slightly golden, springy to touch and a skewer comes out mostly clean (1 or 2 crumbs are fine)
- Remove from the oven and, after a couple of minutes remove the cupcakes from the trays and leave to cool on wire racks – be careful, they might still be hot!

To make the buttercream:

- Pop the butter into the bowl and give it a little mix to soften it a little bit
- Add the icing sugar a little at a time and mix until incorporated.
- If the buttercream is too stiff, add some milk, a little bit at a time, to loosen it; you want it soft enough that you can spread or pipe it but it still needs to hold its shape!

Once the cupcakes are cooled, blob on the buttercream! If you don't have a piping bag, don't worry! Just scoop a spoonful on the top and smooth it down with a knife – it doesn't matter how neat it is, it'll still taste delicious!

Add any toppings you have to hand: sprinkles, sweeties, chocolate - whatever takes your fancy!



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TOP TIPS / A FEW THINGS TO REMEMBER

- Fancy a different flavour? Swap out 1oz/25g of flour for 1oz/25g cocoa powder for chocolate cupcakes, or add the zest of 2 lemons and 1 tablespoon of lemon juice for zesty lemon cupcakes.
- It's super important to make sure all your ingredients are at room temperature - it's science! Room temperature dairy ingredients mix together better and as a result trap in more air. This helps make a better rise and a fluffier cupcake.
- Fats love taking on flavour, so adding the vanilla extract when creaming the sugar and margarine will help create a stronger flavour.
- If you need to check on your cupcakes during baking, make sure you are at least halfway through the baking time; opening the oven door any earlier could stop your cupcakes from rising or even cause them to collapse.

I hope you enjoy baking (and eating!) these yummy cupcakes. If you have any questions – Do get in touch. Or if you want to show me your baking masterpieces I would love to see them!

Tag me on Instagram - @TallulahsBakery

Or pop a post on my Facebook Page: www.facebook.com/tallulahsbakery

HAPPY BAKING!