Cupcake Recipe

Ingredients:

- 200g softened unsalted butter
- 1 tsp vanilla extract
- 1 cup caster sugar
- 3 eggs
- 2 ½ cups self-raising flour, sifted
- ½ cup milk

Instructions:

1. Preheat oven to 180°C (or 160°C fan-forced).
2. Line cupcake tray with paper cases.
3. Using an electric mixer, beat butter, vanilla and sugar until light and fluffy.
4. Add the eggs one at a time, beating thoroughly after each addition.
5. Stir in half the flour.
6. Stir in half the milk.
7. Stir in the remaining four and milk, mixing until combined
8. Fill each paper case with 2 level tablespoons of mixture.
9. Bake in the oven for 15 to 17 minutes.
10. Once out of the oven, leave cakes in their pans for 2 minutes before transferring to a wire rack to cool.

Recipe and instructions adapted from taste.com.au