



Basic Fluffy Vanilla Cupcake

Wanting to make that perfect batch of fluffy vanilla cupcakes? Well look no further. Here is the perfect fluffy vanilla cupcake recipe that is so simple and



Ingredients

Cake Mix:

- 175 g butter, softened
- 175 g caster sugar
- 3 eggs, lightly beaten
- 1 tsp vanilla extract
- 150 g self-raising flour
- 55 g icing sugar

Buttercream Icing:

- 225 g unsalted butter, softened
- 1 tbsp cream or milk
- 350 g icing sugar

To Decorate:

- 12 mini chocolate flakes
- Hundreds and thousands

Method

Preheat the oven to 180°C.

Place 8 paper cases in a cupcake tray. (Double the recipe to make more.)

Beat together the butter and caster sugar in a large bowl until light and fluffy. Gradually beat in the eggs (which are pre-beaten) and then vanilla extract.

Sift in the flour and gently fold the ground almonds into the mixture.

Spoon the mixture into the paper cases.

Bake in the preheated oven for 20-25 minutes, or until golden and firm to the touch. When ready, transfer the cupcakes to a wire rack and leave to cool.

Buttercream Icing:

Beat the butter in a bowl with an electric mixer until light and fluffy. Add the cream, and beat well. Then, gradually sift in the icing sugar and continue beating for about 2-3 minutes, or until the icing becomes pale and creamy.

Spoon the buttercream in to a large piping bag, with a large star nozzle. Pipe swirls of buttercream onto the cupcakes. Press a chocolate flake into the buttercream, then sprinkle hundreds and thousands on top.