



Jubilee Cupcakes

Sarah's Servings: 12 Sarah's skill: Easy, Baking time: 20-25 minutes

Ingredients

Cake

180g Soft unsalted butter
180g Caster sugar
3 Large eggs
1/2 tsp Vanilla extract or paste
180g Self Raising flour
1/2 tsp Baking powder

Icing:

100g Soft unsalted butter
200g Sieved icing sugar
1/2 tsp Vanilla extract
2-3 Tbsp Milk

2 Tbsp Sprinkles for decoration

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Place 12 cupcake cases in a muffin tin.
- In the bowl of a stand mixer put the butter and sugar and beat until light and fluffy.
- Next add the vanilla extract.
- Then add the eggs one at a time ensuring they are fully incorporated before adding the next one.
- Finally add the flour and baking powder and mix until you cannot see the flour any longer.
- Divide the mixture between the 12 cupcake cases.
- Bake in the pre-heated oven for 20-25 minutes or until a skewer comes out clean.
- Leave to cool on a wire rack.
- To make the buttercream put the butter in the bowl of a stand mixer with a whisk attachment and whisk until light and fluffy.
- Add the sieved icing sugar and vanilla extract and mix again.
- Then add the milk as needed to make a soft icing and keep whisking until light and fluffy.
- Put the icing into an icing bag with a star nozzle.
- Starting at the outside of the cake pipe towards the middle. Repeat for each cake.
- Sprinkle with the red, white and blue sprinkles.