Sarah's SLICE

Ingredients

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

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.

Vanilla Cupcakes

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