Cranford Cupcakes

Fundraising Appeal

PREP TIME	TOTAL TIME	SERVES
20 MINUTES	35 MINUTES	12

INGREDIENTS

For the cakes:

- *110g softened butter*
- *110g golden caster sugar*
- *2 eggs*
- *½ tsp vanilla extract*
- *110g self-raising flour*

For the buttercream:

- *150g softened butter*
- *300g icing sugar*
- *1 tsp vanilla extract*
- *3 tbsp milk*
- *Food colouring paste of your choice (optional)*

INSTRUCTIONS

1. *Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.*
2. *Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.*
3. *Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.*
4. *Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.*
5. *To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.*
6. *Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.*
7. *If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.*

CRANFORD HOUSE

Fundraising Appeal:

Raising money to support Oxford Hospitals Charity