

# VANILLA CUPCAKES

SNOWFLAKE

too fresh to flop

**PREP:** 15 minutes

**BAKE:** 20 minutes

**MAKES:** 12

## INGREDIENTS:

- 1½ cups of Snowflake Cake Wheat Flour
- 1 tsp of Snowflake Baking Powder
- ¼ tsp salt
- ½ cup of butter, softened
- 1 cup of sugar
- 2 large eggs
- 1 tsp vanilla essence
- ½ cup full cream milk
- Icing sugar, to dust

## What you need:

- 12 hole muffin tin
- 12 cupcake liners
- Spray n' Cook
- Hand held beater or a whisk
- Mixing bowls
- Measuring cups
- Measuring spoons
- Flat bladed knife (*dinner knife*)

## CONVERSION CHART

¼ tsp = 1.25ml	¼ cup = 60ml
½ tsp = 2.5ml	½ cup = 85ml
1 tsp = 5ml	½ cup = 125ml
1 Tbsp = 15ml	1 cup = 250ml

## METHOD

1. Preheat the oven to 180°C.
2. Grease a muffin tin with Spray 'n Cook and line each muffin hole with a cupcake liner.
3. Place flour, baking powder and salt into a mixing bowl and mix together, set aside.
4. Place butter and sugar in a separate mixing bowl and beat until light and fluffy (about 2 minutes).
5. Add the eggs one at a time, beating in before adding the next one.
6. Add vanilla essence and mix.
7. Add half the dry ingredients to the egg mixture and using a spatula, mix to combine.
8. Add the milk and the other half of the dry ingredients and mix with a spatula to combine until smooth, don't overmix, work quickly and gently.
9. Spoon the mixture into the cupcake liners, distributing evenly, filling each one to just over half way up.
10. Place the muffin tray in the oven and bake for 20 minutes until golden on top.
11. Remove cupcakes from oven and allow to cool before serving.



## NOTES AND TIPS

Often baking recipes can be adjusted to create even more delicious variations on the basic recipe. This Vanilla Cupcake recipe can be easily adjusted to make a Chocolate Cupcake variation by following all the recipe steps but with the addition of two tablespoons of cocoa powder when mixing in the dry ingredients.