Cupcakes

Perfect for parties and buffets

Makes 24 small Fairy Cakes or double the quantity for 24 Cupcakes

Heat oven to 190C/fan 170C/gas 5

Ingredients

- 140g butter , very well softened
- 140g golden caster sugar
- 3 medium eggs
- 100g self-raising flour - sifted
- 25g custard powder or corn flour - sifted

Method

- Combine all ingredients
- Divide into cupcake or fairy cake paper cases
- Bake for 12 -15 mins – if you make larger cupcake size bake for 15 -20 mins

Butter Cream Frosting

Ingredients

- 250g butter, softened
- 1 teaspoon vanilla extract
- 600g icing sugar
- 2 tablespoons milk
- Colouring

Method

- Combine all ingredients – you may need to add a little more icing sugar or milk if you want to pipe the frosting onto fairy or cup cakes.

Nutrition per cake

193 kcalories, protein 2g, carbohydrate 36g, fat 6 g, saturated fat 3g, fibre 0g, sugar 31g, salt 0.2 g

Tried and tested by the Onecall Hospitality tasting team

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