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# CUPCAKE RECIPEE

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## Ingredients:

### Cake

125g softened butter  
125g caster sugar  
2 large eggs lightly beaten  
1stp vanilla extract  
125g self-raising flour  
2tbsp milk

### Buttercream Icing

75g butter  
175g icing sugar  
a few drops of milk  
sugar paste  
purple food colouring



## Method:

### Cupcakes (makes 12)

1. Preheat oven to 190c/375F/gas mark 5 and place cupcake cases in cupcake tin. In a bowl beat the butter and sugar until fluffy and pale in colour.
2. Whisk in half of the beaten eggs, then the rest of the eggs followed by the vanilla extract.
3. Sift the flour and add to the mixture a little at a time until totally combined. Now add the milk and stir.
4. Carefully spoon the cake mixture evenly into the cupcake cases and bake for about 15 minutes.

### Buttercream

1. Beat the butter in a bowl until soft and gradually add the sifted icing sugar with the few drops of milk
2. Best results are achieved using a mixer, as it gets the buttercream light and fluffy!

turn it  
purple

pancreatic  
cancer  
action