

Simple Cupcake Recipe

cakediem.com/2013/02/02/cupcake-recipe/

The first mention of the cupcake can be traced as far back as 1796, when a recipe notation of “a cake to be baked in small cups” was written in *American Cookery* by Amelia Simmons.

Recipe

Ingredients (serves 12)

- 115g (4oz) butter, softened
- 115g (4oz) caster sugar
- 1 tsp vanilla extract
- 2 medium eggs
- 140g (5oz) self-raising flour
- 12 paper cupcakes cases

Note: To make chocolate cupcakes, replace 2 tsp of flour with cocoa powder and don't add the vanilla. Add chocolate chips if desired.

Method

1. Preheat the oven to 180°C/160°C fan (360°F/ 320°F fan). Line a 12 hole cupcake tin with paper cases.
2. Cream together the butter and sugar until light and fluffy.
3. Add the vanilla, eggs and about 1 tbsp flour. Beat the mixture until combined.
4. Mix in the remaining flour until combined.
5. Divide the mixture equally between the paper cases and bake for 20 minutes, until risen and golden.
6. Leave the cupcakes to cool for a few minutes before transferring to a wire rack to cool completely.
7. Decorate as desired!

Nutrition Facts	
Serving Size 38 g	
Amount Per Serving	
Calories 158	Calories from Fat 77
% Daily Value*	
Total Fat 8.6g	13%
Saturated Fat 5.2g	26%
Cholesterol 48mg	16%
Sodium 66mg	3%
Potassium 25mg	1%
Total Carbohydrates 18.6g	6%
Sugars 9.7g	
Protein 2.2g	
Vitamin A 6%	Vitamin C 0%
Calcium 1%	Iron 4%
Nutrition Grade C-	
* Based on a 2000 calorie diet	