

Cup Cakes

Ingredients:

¼ cup Butter/Margarine

¼ Caster Sugar

1 Egg, beaten

½ tsp Vanilla essence

¾ cup Self raising flour

3 tbsp Milk

Preparation Time:

20 minutes

Cooking time:

12-15 minutes

Method:

- 1. Preheat oven to 200°C. Spray patty pan tray with oil.**
- 2. Cream the butter and sugar until light and fluffy.**
- 3. Add egg and vanilla essence. Mix well.**
- 4. Add flour and milk alternatively, about ⅓ at a time. Stir gently and thoroughly.**
- 5. Place mixture into pans, half filling each one.**
- 6. Bake for 12 – 15 minutes until golden brown and shrinking slightly from the sides of pan.**
- 7. Cool in pan for 2 minutes then remove and cool on cooling rack.**