

Sponge cupcakes

Sponge Ingredients:

- 110g butter or margarine, softened at room temperature
- 110g caster sugar
- 2 free-range eggs, lightly beaten
- 1 tsp vanilla extract
- 110g self-raising flour
- 1-2 tbsp. milk



Sponge Cupcakes Method

1. Preheat the oven to 180C/350F/Gas 4 and line a 12-hole muffin tin with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 10-15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. Decorate with buttercream icing or glaze icing.