

Cup Cakes

Ingredients:

125g self-raising flour
125g caster sugar
125g softened butter
2 eggs
1/2 teaspoon vanilla extract
2 tablespoons of milk

Method:

Preheat the oven to 200°C
Line a 12 bun muffin tin with muffin paper cases
Put all of the ingredients except the milk into a food processor and process until smooth.
Add the milk one tablespoon at a time while pulsing the food processor a few times, to make a soft consistency.
Divide the mixture evenly between the muffin cases.
Bake for 15-20 minutes, or until the cup cakes are just cooked and golden on top.
Cool on a wire rack. Decorate as desired.