

Molly & Cleo Cupcake TIME

VANILLA CUPCAKES

125gr/4.5oz butter (room temperature)

125gr/4.5oz sugar

125gr/4.5oz self-rising flour

2 Tablespoons of milk (room temperature)

2 Eggs (room temperature)

1 Teaspoon of vanilla extract

Mix together the butter and sugar in a large bowl until light and fluffy. Beat in the eggs one at a time. Then add the flour. Add the milk and vanilla extract and mix one last time.

Spoon the mixture into the cupcake tins and bake for 20-25 minutes at 170°C/350 F.

Let the cupcakes cool and start decorating!





VANILLA BUTTERCREAM FROSTING

1/2 cup of shortening

1/2 cup unsalted butter (room temperature)

4 cups of confectioners sugar

1 tablespoon of vanilla extract

2 tablespoons of milk

In a large bowl, mix together the butter, shortening, and vanilla. Blend in the sugar, one cup at a time, beating well after each addition. Beat in the milk, and continue mixing until light and fluffy.

Spoon the mixture into a piping bag and snip off the end. Now you're ready to add the frosting!

Have fun decorating your homemade cupcake!

