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Cupcakes with Vanilla Buttercream

Cupcakes

- 125g butter, softened
- ½ cup caster sugar, plus 2 tablespoons extra
- ½ teaspoon vanilla essence
- 2 large eggs, room temperature
- 1 cup self-raising flour
- 3 tablespoons milk, warmed for 10 seconds in the microwave

Vanilla Buttercream

- 125g butter, softened
- 3 cups icing sugar, sifted
- ¼ cup milk, warmed for 10 seconds in the microwave
- ½ teaspoon vanilla essence

1. Preheat the oven to 180°C. Line a 12-hole muffin pan (or 36 mini muffin pans) with paper cases.
2. Place the butter, sugar, vanilla essence, eggs and flour into a food processor. Process for about 10-15 seconds. Scrape down the sides of the bowl and process again briefly. Pour in the warmed milk and pulse until combined.
3. Spoon the mixture evenly into the prepared pans. Bake for 17 minutes (10 minutes for minis) or until a skewer inserted into the centre of a cake comes out clean.
4. To make the buttercream, cream the butter with an electric mixer until very pale, about 2-3 minutes. Using a low speed, mix in the icing sugar alternately with the milk and vanilla. Continue to beat until light and fluffy.
5. Pipe or swirl the buttercream onto the cooled cupcakes.

Makes 12.



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