



SKYE BLUE

Kitchens

CUP CAKES

Preheat the oven to 180°C. Line a 12 hole muffin tin with paper cases.

What you need:

200g of Baking Bag mix
40g caster sugar
125g butter (note 1)
125ml milk (note 1)
1 tsp vanilla essence
2 eggs, size 7
Pinch salt
2tsp baking powder



To Make:

Combine all the ingredients into a mixing bowl. Beat with an electric beater for about 1 minute or until the batter is smooth. Divide the batter evenly into the cupcake paper cases. Bake for 15-18 minutes (ovens will vary). Allow to cool on a wire rack then decorate with icing of choice.

Vanilla Frosting:

200g sifted icing sugar
85g softened butter (note 1)
1 tsp vanilla essence
10ml warm water or 1-2 TBS coconut yoghurt
Combine all the ingredients into a bowl and whisk together with an electric beater.

Note:

1. For dairy free use Olivani and non dairy milk of choice

Tip: They freeze very well (without icing).
Makes 12