



# BASIC CUP CAKES

## INGREDIENTS

125grams self raising flour  
125grams butter  
125grams castor sugar  
1 teaspoon baking powder  
2 eggs  
1 teaspoon vanilla essence

## METHOD

1. Preheat the oven to 190 degrees Celsius.
2. Sift the flour and baking powder together.
3. Beat the eggs and add the beaten eggs, butter, sugar and vanilla essence together and beat until it is smooth.
4. Teaspoon the mixture into patty pans and bake in the oven for 20 minutes.
5. Once the cakes are cooked remove them from the oven and turn them out onto a cooling tray. Be careful as they will be very hot.

## HOT TIPS

1. The butter is best at room temperature.