

Recipe

Vanilla Cupcakes ~ Bento

INGREDIENTS:

200g butter
150g caster sugar
50g light brown sugar
4 eggs
1 tsp vanilla extract
200g self raising flour

Top Tip:

Prep your bun tray by putting 5 cases in before starting. (put some water in the remaining openings)
Line your 4" baking tins. Pre-heat oven too.



Bento



17 mins

DIRECTIONS:

Temp

170°C



- Cut the room temperature butter into cubes and beat in an electric mixer (stand or hand held) until soft.
- Add both sugars..
- Crack eggs into a jug, add vanilla. Mix.
- Add the egg mix gradually to the butter & sugars.
- Sieve the flour. Mix in to the rest.
- Put the mixture into 5 buncases, and divide the rest into the 3 cake tins, using an ice cream scoop and knife.
- Bake for 17-20 mins.

TOP TIP: Don't have an electric mixer? No problem! Melt down the butter a little in the microwave to make mixing with a spoon easier for little hands.

Notes

Follow video tutorial to see how we pull this altogether!