

Baking with Ono Vanilla Cupcakes Ingredients



For the cupcakes:

150g softened butter

150g caster sugar

175g self-raising flour

3 eggs

1 teaspoon vanilla extract

Don't forget to buy cupcake cases!

For the buttercream:

150g softened butter

300g icing sugar

1 teaspoon vanilla extract

3 tablespoon of milk

Baking with Ono Vanilla Cupcakes Recipe



Arrange 12 cupcake cases on a baking tray, or use a dedicated cupcake baking tray if you have one

Put all the cake ingredients in a bowl and beat with a whisk for 1-9 minutes until light and creamy

Divide the cake mixture between the cases

Bake in a preheated oven, 180°C (350°F), Gas Mark 4, for 20 minutes or until risen and just firm to the touch

Transfer to a wire rack to cool

To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt

Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk

When the cakes are cool, spread on the buttercream