

# Basic cupcakes

Makes 24

## Ingredients

- 240g unsalted butter, softened
- 240g caster sugar
- 240g self-raising flour
- Pinch of salt
- 4 medium eggs
- 4 tablespoons milk

2 x 12-hole muffin tins, lined with paper cases

## Icing

- 120g butter, softened
- 240g icing sugar
- 1-2 tbsp milk
- few drops food colouring

## here's how

1. Set the oven to 190C, gas 5.
2. Tip the butter into a bowl and beat it until softened. Add the sugar, flour, salt, eggs and milk and whisk until the mixture is smooth.
3. Use a spoon, to divide the mixture between all the paper cases.
4. Place both muffin tins in the oven and bake for 15 minutes, then swap over the position of the tins over and bake for a further 3-7 minutes, until both trays of cupcakes are a light golden colour.
5. Remove the tins from the oven. Leave the cupcakes to cool in the tins for a few minutes, then transfer them to a wire rack to cool.
6. Let stand for 10 minutes on a raised baking rack.
7. To make the icing, beat the butter in a large bowl until soft. Add half of the icing sugar and beat until smooth.
8. Add the remaining icing sugar and one tablespoon of the milk and beat the mixture until creamy and smooth. Beat in the milk, if necessary, to loosen the mixture.
9. Stir in the food colouring until well combined.