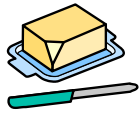




cupcakes

**110 g**  
110 g



butter

**110 g**  
110 g



sugar

**110 g**  
110 g



self-raising flour




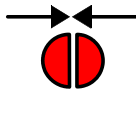
**2**  
2 eggs


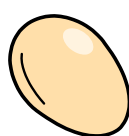

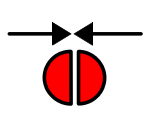





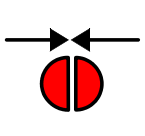
1 teaspoon





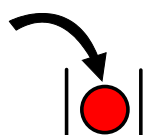


vanilla essence

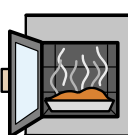


**1**   +    
1. mix the butter and sugar together

**2**   +    
2. add the eggs and mix together

**3**   +    
3. add the flour and mix together

**4**   +    
4. add the vanilla essence and mix together

**5**       
5. put the mixture into cupcake cases

**6**     
6. cook in the oven for 15 minutes (Gas mark 5 or

180°C

180 degrees)