

# Vanilla cupcakes

## Ingredients

- 250 grams salted butter (room temperature)
- 2 cups castor sugar
- 4 eggs (room temperature)
- 1 tablespoon vanilla extract
- 1 1/2 cups self-raising flour
- 1 1/4 cups plain flour
- 1 cup buttermilk (room temperature)\*
  
- 1 cup frozen raspberries (optional)
  
- Buttercream (find recipe at [www.projectsforainyday.com](http://www.projectsforainyday.com))

## Method

- Preheat your oven to 180°C (170°C if using fan-forced oven).
- Sift flours in a medium bowl and set aside.
- Cream butter and sugar for 3-4 minutes.
- While creaming, beat eggs and vanilla in a small bowl or jug.
- Leave the mixer on as you gradually add the egg mixture. If the mixture starts to curdle, add a tablespoon or two of flour.
- Add the flour and buttermilk alternately. Mixing until just combined.
- Fill cupcake liners 2/3 full (top each with 2-3 frozen raspberries if you want vanilla-raspberry cakes) and put in the oven.
- Cook for 20-25 minutes. A skewer inserted into the centre of a cupcake should come out clean when they are done.
- Cool to room temperature.
- Top with buttercream.

*\*Buttermilk can be substituted with milk + 1 tablespoon white vinegar amalgamation*

