

## **Cupcakes**

### ***Ingredients***

#### **Cupcakes:**

100g butter  
100g castor sugar  
2 eggs (lightly beaten)  
100g of flour  
½ tsp baking powder

#### **Icing:**

150g unsalted butter, softened  
2 cups icing sugar  
2-3 Tbsp hot water  
½ - 1 tsp essence of your choice  
Food colouring



### ***Directions***

1. Preheat oven to 180degrees Celsius
2. Cream the butter and sugar until light and fluffy, then gradually add the two beaten eggs.
3. Lightly fold in the sifted flour and baking powder – do not over mix.
4. ¾ fill cupcake cases or patty tins.
5. Bake at 180C for 10-12 minutes or until they spring back when lightly pressed.
6. Remove cupcakes from pan and allow to cool on a wire rack.

### ***Icing***

7. Mix together all icing ingredients together.

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