QUEEN
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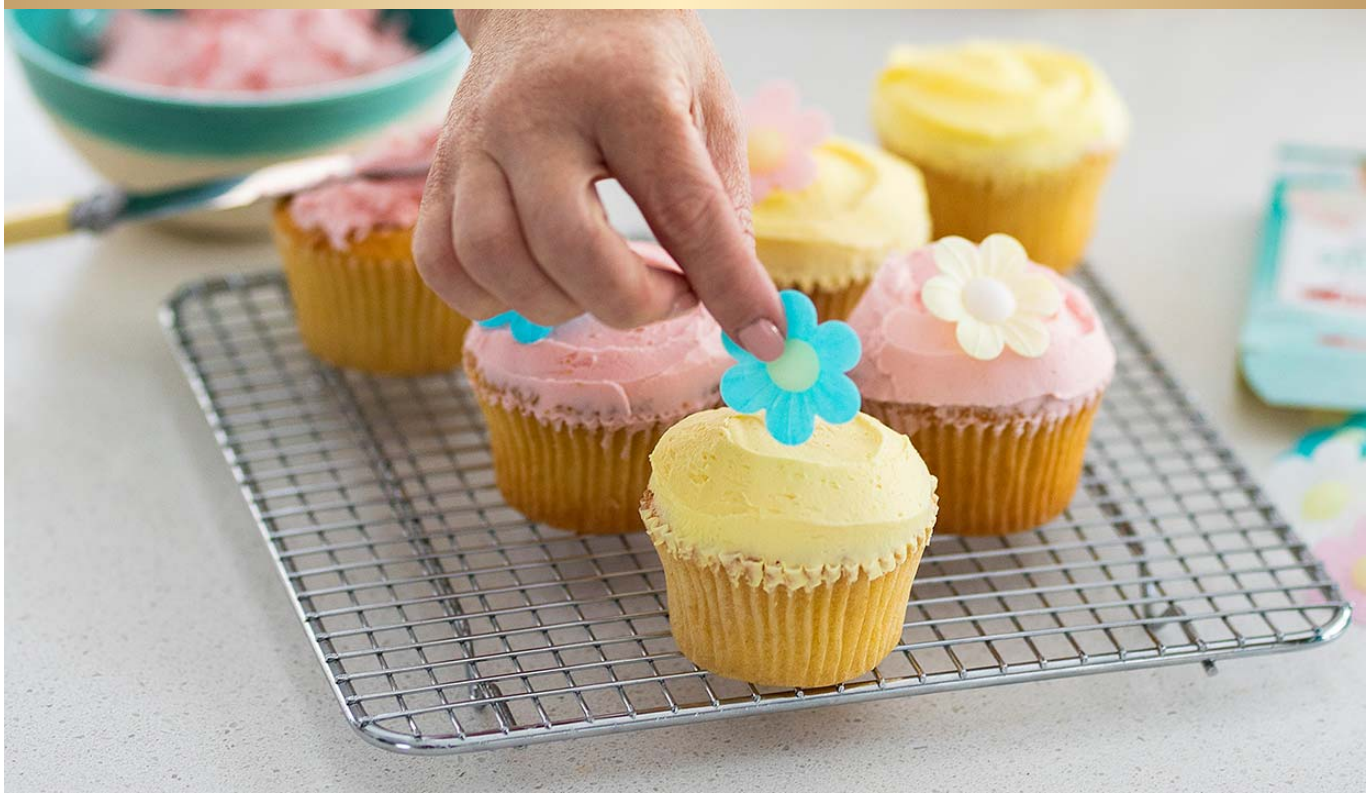

PREP: 15 min
COOK: 15 min
SERVES: 12

Easy Mix Cupcakes Recipe

The ultimate low effort cupcake recipe. From morning tea, to kid's birthdays, to the school fete, there is never a bad time for a batch of these simple vanilla cupcakes!

Ingredients

2 cups (300g) self-raising flour
3/4 cup (165g) caster sugar
3/4 cup (180ml) milk
125g butter, melted & cooled
2 large eggs
1 tsp Queen Natural Vanilla Extract

Icing

1 1/2 cups (225g) icing mixture
1 1/2 tbsp (30ml) milk
Queen Rainbow Colours
Queen Edible Wafer Daisies

Method

STEP 1

Preheat oven to 200C (fan forced), Sift flour and sugar into a large bowl. In a small bowl (or large jug), beat eggs with a fork. Add milk, vanilla and cooled butter, stir to combine.

STEP 2

Add egg & milk mixture to the sifted flour and stir with a metal spoon.

STEP 3

Spoon into muffin sized paper cases (or a greased muffin pan) and bake for 12-15 minutes.

Method - Icing

STEP 1

In a medium bowl, mix icing sugar, food colour and milk until smooth. Spread on cooled cupcakes and top with sprinkles.

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