



# Jo Seagar's Vanilla Cupcake Recipe





## Vanilla Cupcakes

125g butter

$\frac{3}{4}$  cup caster sugar

1 teaspoon vanilla essence

2 eggs

1½ cups self-raising flour

$\frac{1}{2}$  teaspoon baking powder

$\frac{1}{2}$  cup milk

1 tablespoon sour cream



Pre-heat oven to 180°C. Prepare your cup cases.

Beat butter, sugar and vanilla essence until pale and creamy. Add eggs one at a time, beating well after each addition. Stir in the flour, baking powder, sour cream and milk and mix until smooth.

Place spoonfuls of mixture into 12 cupcake cases.  
Bake for 15 minutes.

Allow to cool and then ice with butter frosting.

### Variations:

Lemon Cupcakes: Add the zest of 1 large lemon in place of the vanilla essence.

Chocolate Cupcakes: Add  $\frac{1}{4}$  cup dark cocoa instead of  $\frac{1}{4}$  cup of flour.

Orange & poppy seed Cupcakes: Add the zest of 1 orange instead of the vanilla essence plus 2 tablespoons of poppy seeds.

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[www.mercyhospice.org.nz](http://www.mercyhospice.org.nz)

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