

Christmas cupcakes

Equipment

Chopping boards

sharp knives

Mixing bowl

metric measuring spoons and cups

Electric beaters

cupcake cases

Muffin trays

Ingredients:

- 200g butter, softened
- 1 3/4 cups (370g) caster sugar
- 1 teaspoon vanilla bean paste
- 4 eggs
- 2 3/4 cups (415g) self-raising flour
- 1 cup (250ml) milk
- 1/4 cup (50g) white choc chips
- 150g frozen raspberries
- Icing sugar, to dust
- **Buttercream frosting**
- 200g butter, softened
- 3 cups (450g) icing sugar mixture
- 1 tablespoon milk

Method

1. Preheat oven to 180°C. Line twenty-four 1/3-cup (80ml) capacity muffin pans with paper cases.
2. Use an electric mixer to beat butter, sugar and vanilla bean paste together until pale and creamy. Add eggs, 1 at a time, beating after each addition.
3. Add the flour and milk in alternate batches and stir until just combined. Add the white choc chips and raspberries and gently fold until just combined.
4. Spoon mixture among paper cases. Bake for 15-20 minutes or until a skewer inserted into the centres comes out clean. Transfer to a wire rack to cool.

5. To make the frosting, use an electric mixer to beat butter until very pale. While beating, gradually add icing sugar. Add the milk and beat until combined.
6. Use a round-bladed knife to spread icing onto each cupcake in a thin layer.