

French Vanilla Winterfest Cupcakes

Makes 12 cupcakes

CUPCAKE INGREDIENTS

- 1 ¼ cups all-purpose flour
- 1 ½ cups self-raising flour
- 125g unsalted butter, softened
- 1 cup milk at room temperature
- 1 teaspoon vanilla extract
- 1 teaspoon maple syrup
- 1 ½ cups sugar
- 3 large eggs, at room temperature

METHOD

1. Preheat the oven to 175 degrees
2. Line one 12-cup muffin tins with cupcake papers. Mix the flours together in a bowl. In a glass measuring cup, mix the milk, vanilla and maple syrup.
3. In a large bowl, cream the butter with an electric mixer at medium speed until smooth. Add the sugar gradually and beat until fluffy (about 3 minutes). Add the eggs one at a time, beating well after each addition. Gradually add the flour mixture, alternating with the milk and the vanilla/maple syrup, beating well after each addition. Spoon the batter into the cupcake papers about ¾ full.
4. Bake until the tops of the cupcakes spring back when lightly touched, about 18 to 20 minutes. Remove cupcakes from the pans and cool on a rack before icing them.



TIPS:

- Have all ingredients at room temperature
- Cupcakes are cool to frost when bottoms feel cold
- Don't overmix the batter!
- Leftover icing freezes well for up to two months

BUTTERCREAM INGREDIENTS:

- 1 cup unsalted butter, softened
- ¼ cup milk
- 4 cups icing sugar
- 2 teaspoons vanilla extra
- Blue Food colouring (optional)

METHOD:

1. Place the butter in a large mixing bowl. Add two cups of sugar and then the milk and vanilla extract. Beat until smooth and creamy. Gradually add the remaining sugar, 1 cup at a time, until the icing is thick enough to spread. Add a few drops of food colouring if desired.
2. Frost cupcakes. Serve at room temperature.