

Ingredients

100



- 100g



caster sugar

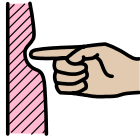
100



- 100g



very



soft



butter

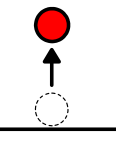
100



- 100g



self-raising



flour

2



- 2

eggs

1

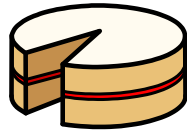


- 1 tsp

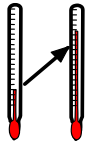
vanilla



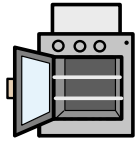
extract



Cake recipe



Preheat



oven

to

180°C

180C

160°C

/

160C

fan/

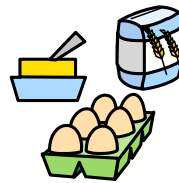


4

gas 4



Find



ingredients



Find



utensils



Put

a



cupcake

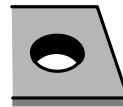


case

in



each



hole

of



cake tray



Put

the



sugar

and



butter

in a



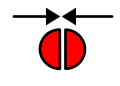
bowl

and



mix

it



together

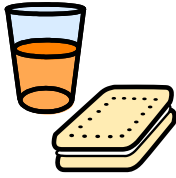


Sift

in the

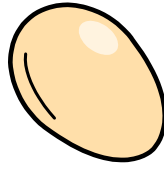


flour



Break

in



eggs

and



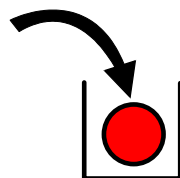
vanilla



Mix



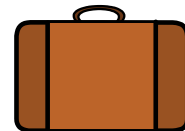
Spoon



into



cupcake



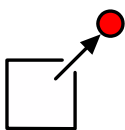
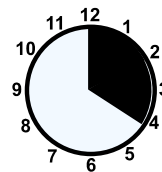
cases



Bake

for

20 minutes



Take out

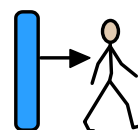


wearing



oven gloves

and

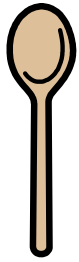


leave

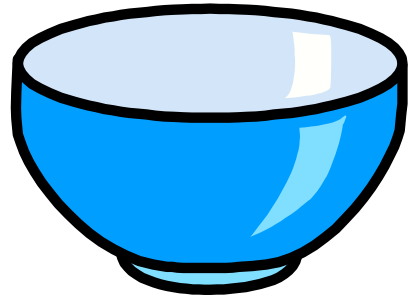
to



cool



wooden spoon



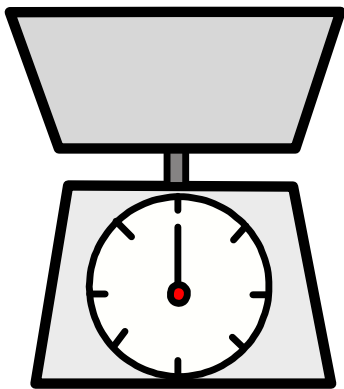
Bowl



Sieve



cake tray



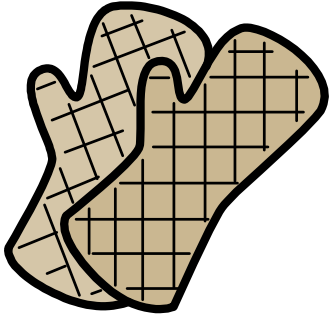
Scales



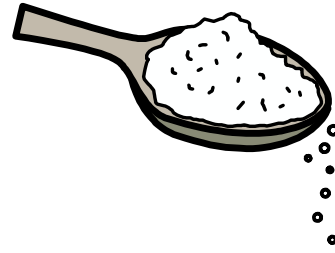
cupcake



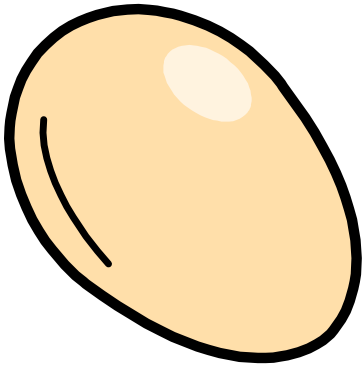
cases



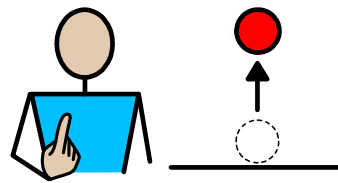
oven gloves



sugar



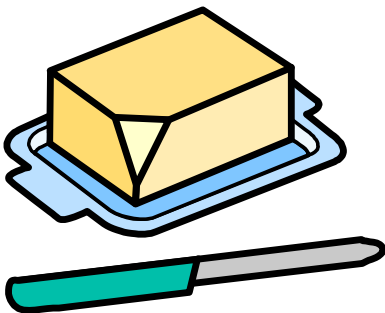
egg



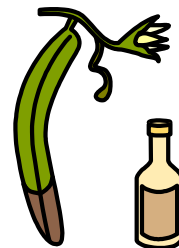
self-raising



flour



butter



vanilla essence