

## Vanilla Cupcakes

125g Butter softened  
165g Caster Sugar  
1 teaspoon Vanilla essence  
2 Eggs  
185g Plain Flour  
1 teaspoon Baking Powder  
125ml Milk

Pre-heat oven to 160°

Have all ingredients at room temperature.

Sift the flour and baking powder together and set aside.

Place the butter, sugar and vanilla in the bowl of a stand mixer and beat until pale and creamy, about 2 minutes, scrape down the bowl as required.

Gradually add the eggs, beating well after each additional until combined.

Add the sifted flour, baking powder and milk and beat until just combined.

Spoon the mixture into a 12 capacity cupcake tin lined with paper cupcake cases and bake for 20 - 25 minutes or until cooked when tested with a skewer.

Leave in tin for 5 minutes then turn out onto a wire rack to further cool.



## Buttercream Icing

4 oz / 125g Butter softened  
8 oz / 250g Icing Sugar sifted  
2 tablespoons milk or orange or lemon juice approx (or water)  
1 teaspoon vanilla essence or citrus zest (optional)  
Food colour

Place the butter in a bowl and beat with an electric beater with paddle attachment until creamed (white and fluffy about five minutes).

Add the icing sugar a little at a time, beating well after each additional. Beat in the milk or orange or lemon juice, vanilla essence and any other flavouring if required.

Scrape down bowl as necessary.

Add colouring a drop at a time until you reach the desired colour.

Add more sifted icing sugar if the mixture is too wet, or more liquid if too stiff.



## Flower Paste or Modeling Paste

Using 125g of sugar paste (Bakels Pettinice) add 1/4 teaspoon of CMC Tylose powder, knead together.

## Sugar Glue

Add 1/4 teaspoon of CMC powder to 6-8 tablespoons of water leave overnight – no need to mix, the glue will be transparent the next day.

*Tylose is an alternative product to use in making gumpaste instead of gum tragacanth. The advantage of the tylose is that the paste is less expensive, easier to make, holds up better in humidity and is whiter in colour.*

