

# Basic Chocolate Cupcake Recipe

## Ingredients and Quantities (makes 12 cupcakes)

100g Softened butter

150g Self Raising Flour

150g Caster Sugar

2 Large eggs

3 Tablespoons milk

½ Teaspoon vanilla extract

3 Tablespoons coco powder

## Before you start

Preheat the oven to 180 C/Fan 160 C/Gas Mark 4

Count out 12 muffin cases into a 12-hole tin.

## The method

Measure out all the ingredients together into a bowl, take the opportunity to count out spoonful's of flour and sugar until the scales reach the right number.

Mix ingredients until they form a smooth paste.

At home I use an ice cream scoop to measure the correct quantity of mixture into the cake cases but using a heaped dessert spoon works too!

Bake in the oven for 20 – 25 minutes or until a skewer comes out clean when poked into the middle of a cake. Don't forget you can use a timer, I feel digital works best, but a clock on the wall is also suitable. You can point to where the minute hand needs to be and the children will call out when it gets there!