

# CUP CAKES

## INGREDIENTS:

4 oz butter

$\frac{3}{4}$  cup caster sugar

1 teaspoon vanilla

2 eggs beaten

2 cups SR Flour

Pinch salt

$\frac{3}{4}$  cup milk

GAS OVEN: 190°C

## Method:

Cream butter.

Gradually add sugar and beat until light and creamy.

Add vanilla.

Add eggs gradually and beat well after each addition.

Sift flour and salt and fold lightly into creamed mixture alternately with milk to make a smooth dropping consistency.

Spoon into patty cases.

Bake in mod hot oven for approx 13 mins.

For flat tops - mod hot

For peaked tops – increase temp – top of oven