

# Egg Free Cupcakes

Preparation Time: 10 minutes

Cooking Time: 12 minutes

Serves: 12

## Ingredients:

1 ½ cups self-raising flour

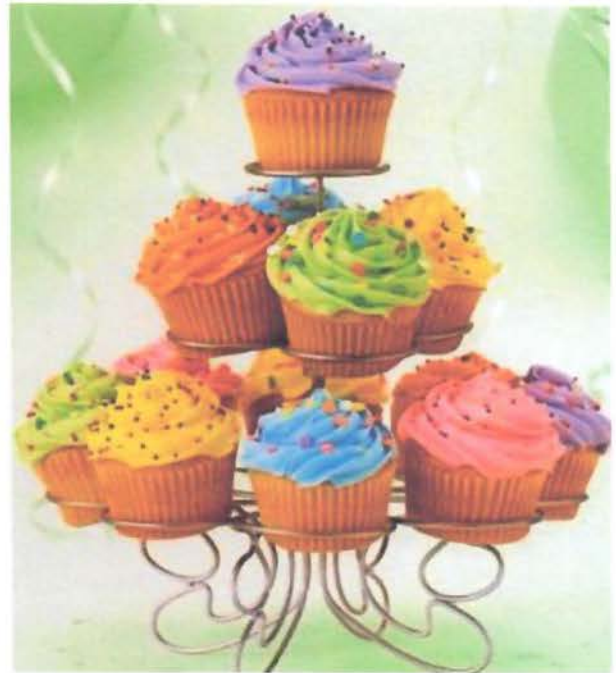
1/3 cup custard powder

1 cup caster sugar

½ cup water

½ cup milk

60g butter, melted



## Method:

1. Preheat cupcake maker until ready light goes on. Prepare 12 patty cases for mixture.
2. Sift flour and custard powder into a large bowl then add remaining ingredients. Using an electric mixer beat on low speed until combined; increase speed to medium and beat for about 1 minute or until there are no lumps. Do not over beat.
3. Divide mixture into prepared patty cases then place 6 cupcakes into cupcake maker. Close lid and cook cupcakes for 10-12 minutes or until a skewer inserted into the centre comes out clean. Carefully remove from cupcake maker using a heatproof spatula onto a wire rack. Repeat with remaining cupcakes.
4. Allow cupcakes to cool before icing with your favourite topping.