

Gluten Free Cupcakes

Ingredients

For the cupcakes

125g (4oz) butter, melted

125g (4oz) caster sugar

125g (4oz) gluten-free self-raising flour

2 medium eggs

3tbsp milk

Few drops of vanilla extract



Method

Set the oven to gas mark 5 or 190°C.

To make the cupcakes: Pour the melted butter into a bowl and add sugar, flour, eggs, milk and vanilla extract. Beat the mixture, preferably with an electric hand whisk, to give a smooth batter which may appear a little runnier than a usual sponge-cake mixture. Spoon mixture into the paper cases in the bun tray.

Bake cakes in the centre of oven for 18-20 mins, or until they've risen and are light golden. Remove tray from the oven and leave cakes to cool for a few minutes, and then transfer to a wire rack to cool completely.