

# Comic Strip Cupcakes!

## Ingredients:

- For the cupcakes
- 100g unsalted butter, softened
- 100g caster sugar
- 1 tsp vanilla extract
- 1 medium egg
- 125g self raising flour
- ¼ tsp baking powder
- 4 tbsp milk



1. Preheat the oven to 180°C, gas mark 4. Line a 12-hole cupcake tray with paper cases. (White or a mixture of pink and yellow looks good).
2. Put the butter, sugar, vanilla, egg, flour and baking powder in a bowl and whisk until smooth and creamy. Add the milk and mix again until combined.
3. Spoon heaped teaspoonfuls into the cases and bake for 18-20 minutes until risen, pale golden in colour and just firm to the touch. Transfer to a wire rack to cool.
4. For the icing, put 2 tbsp into a separate bowl and add the tiniest drop of water, beat it until mixed, add another tiny drop if needed until it's smooth.



