

Makes 12Prep time: 15 minutes,
plus cooling time

Cook time: 20 minutes

Classic cupcakes

with buttercream icing

These light, fluffy cupcakes with rainbow-coloured icing are simply irresistible

115g salted butter, softened

115g caster sugar

1 teaspoon vanilla essence

2 medium eggs

140g self-raising flour

FOR THE BUTTERCREAM ICING

150g unsalted butter, softened

250g icing sugar

a few drops of yellow, pink and green
food colouring

silver balls, pink glimmer sugar and
sprinkles, to decorate

- 1 Preheat the oven to 180°C, fan 160°C, gas 4. Line a 12-hole cupcake tin with cake cases - here we used Sainsbury's patterned cake cases.
- 2 Using an electric hand mixer, beat the butter and sugar together until light and fluffy. Add the vanilla essence, eggs and 1 tablespoon flour. Beat until combined, then add the remaining flour and whisk again.
- 3 Divide the mixture between the cake cases and bake for 20 minutes, until risen. Leave in the tin for a couple of minutes, then transfer the cakes to a wire rack and leave to cool completely.
- 4 Meanwhile, make the icing. Beat the butter in a large bowl, then add half the icing sugar and whisk until smooth. Add the remaining icing sugar and continue beating until creamy.
- 5 Divide the icing between 3 bowls and colour each differently for a pastel rainbow of cupcakes. A little food colouring goes a long way, so start with a drop or two and mix well.
- 6 Spoon the icing into a piping bag fitted with a large star nozzle. Hold the nozzle end with one hand (usually your writing hand). Squeeze the top of the bag with your other hand to make the icing flow through. Start by making a circle around the edge of the cakes and work towards the middle, making a spiral. Decorate with sprinkles before serving.

Per serving: 344 cals, 19.3g fat, 12.5g sat fat, 31.9g total sugars, 0.1g salt