

Vanilla Cupcakes

18 servings ⌚ 35 minutes



Ingredients

125g unsalted butter, melted and cooled
1½ cups (225g) self-raising (self-rising) flour, sifted
1 cup (220g) caster (superfine) sugar
2 teaspoons vanilla extract
½ teaspoon baking powder
2 free range eggs
½ cup (125ml) milk

¾ Cup (180ml) single (pouring) cream
375g white chocolate, grated or finely chopped
2 teaspoons vanilla bean paste

Method

1. Place the butter, flour, sugar, vanilla, baking powder, eggs and milk in a large bowl and whisk until well combined.
 2. Preheat the oven to 160°C. Line 18 x ½-cup-capacity (125ml) muffin tins with paper cases.
 3. Spoon the cake mixture into the tins and bake for 20–25 minutes or until cooked when tested with a skewer. Transfer to wire racks to cool completely.
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1. Place the cream in a small saucepan over low heat. Cook, stirring occasionally, until hot but not boiling.
 2. Place the chocolate in a large bowl and add the cream. Stir once to remove any chocolate from the base of the bowl and set aside for 2 minutes. Stir the ganache gently until just combined. Refrigerate until just cool.
 3. Add the vanilla and whisk until soft peaks form. Spoon the frosting into a piping bag fitted with a 1cm plain nozzle and pipe onto each cupcake to serve

