

SNOWFLAKE'S CUPCAKES



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125 g margarine

200 ml castor sugar (170 g)

5 ml vanilla essence

2 eggs

500 ml self-raising flour (280 g)

2 ml salt

200 ml milk

Cream margarine and sugar until smooth and creamy. Add essence and eggs, beating well after each addition. Fold in sifted flour and salt alternately with milk.

Spoon into paper cases until three quarters full. Bake in preheated oven at 200°C for 12 to 15 minutes.

Petré van Jaarsveldt: Hulle sê dat die beslag 24 maak, maar ek kry net 12 uit. Ek gebruik dalk 'n bietjie groter pan. Ek bak dit teen 180°C vir 15 minute.

Photo and recipe posted by Petré van Jaarsveldt

Second photo: Sabrina Merli

Buttercream icing recipe: 90 gr softened butter 180 gr icing

sugar 1 tsp vanilla essence, mix until comes together add a little milk if too thick add coloring if you wish a drop. Cut fondant icing in circles. First add thin layer of buttercream on cupcake then place circle of fondant and decorate with fondant flower.