

## SPIDER CUPCAKES



## Ingredients

110g softened butter  
110g golden caster sugar  
2 large eggs  
½ tsp vanilla extract  
110g self-raising flour

### For the buttercream

150g softened butter  
300g icing sugar  
1 tsp vanilla extract  
3 tbsp milk  
food colouring paste of your choice (optional)

## Method

**STEP 1** Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.

**STEP 2** Using an electric whisk beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.

**STEP 3** Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

**STEP 4** Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.

**STEP 5** To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.

**STEP 6** Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.

**STEP 7** If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.