Cupcakes

Years K-2 & 5/6

Minimum bake from each child is a dozen

For our soccer carnival to be a success we ask everyone to donate.

With every cupcake donation full ingredients list is required. A standard cupcake recipe is OK.

Please make sure that there are no nuts placed in cupcakes.

Required either on Saturday 2/4 at school between 12-1pm or on the morning of the soccer carnival

On behalf of the Soccer Carnival Committee
Perfect cupcake batter
Preparation time: 15 mins
Makes batter for 24 cupcakes

Best ever!
200g unsalted butter, chopped, softened
1 1/2 cups caster sugar
2 tsp vanilla extract
4 eggs
1/2 cup sour cream
1 3/4 cups self-raising flour

1 Preheat oven to 180°C.
Line two 12-hole 1/3-cup capacity muffin tins with paper cases.
2 Put butter, sugar and vanilla in the bowl of an electric mixer and, using the paddle attachment, beat on high until pale and fluffy. Add eggs, 1 at a time, beating well after each addition. Gently fold in sour cream and flour in 2 batches, until combined.