

Sue’s Very Hungry Caterpillar Cupcake Recipe

Ingredients:

110g butter, softened

110g caster sugar

110g self raising flour

2 medium eggs

Method:

Preheat the oven to 180C/ 350F / Gas 4. Line a muffin tin with paper cases.

Put the butter and sugar in a bowl and beat until pale and fluffy.

Beat the eggs and add to the bowl, a little at a time.

Sift the flour into the bowl.

Mix until just combined

Spoon the mixture into the paper cases.

Bake for 18 to 20 minutes until risen, golden and firm to the touch.

Cool in the tin for 10 minutes, then transfer to a wire rack to cool completely.

Then share and enjoy!

Don’t forget to take photographs of you baking and of course your finished cupcakes.