

**It's time to get creative in the kitchen**

# **Crazy Cupcake Challenge**



**Bake your delicious cupcakes and decorate each cake your way.**

**Share your cupcakes with us in the form of a short video (2-5 mins), or photo of you at work baking and decorating your creations**  
**Email to: [caroline.stafford@withnot4.net.au](mailto:caroline.stafford@withnot4.net.au)**

**Recipe attached or use your own**

# VANILLA CUPCAKES

## Ingredients

- 2 1/2 cups (325g) plain flour
- 2 cups (415g) sugar
- 3 tsp baking powder
- 1 tsp salt
- 1 cup (240ml) milk
- 1/2 cup (120ml) vegetable oil
- 1 tbsp vanilla extract
- 2 large eggs
- 1 cup (240ml) water

## VANILLA FROSTING

- 3 cups icing sugar
- 1/3 cup butter, softened
- 1 1/2 teaspoons vanilla
- 1-2 tablespoons milk

### Instructions

1. Preheat oven to 350°F (175°C) and prepare a cupcake pan with liners.
2. Add the flour, sugar, baking powder and salt to a large mixer bowl and combine. Set aside.
3. Add the milk, vegetable oil, vanilla extract and eggs to a medium sized bowl and combine.
4. Add the wet ingredients to the dry ingredients and beat until well combined.
5. Slowly add the water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined. Please note that the batter will be very thin.
6. Fill the cupcake liners about halfway and bake for 15-17 minutes, or until a toothpick comes out with a few moist crumbs.
7. Remove the cupcakes from oven and allow to cool for 2 minutes, then remove to a cooling rack to finish cooling.

### Frosting

In a medium size bowl, mix icing sugar and butter with spoon or electric mixer on low speed. Stir in vanilla and 1 tablespoon of the milk. Gradually beat in just enough remaining milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of icing sugar.