

Easiest Ever Cupcakes

These are the simplest and lightest cupcakes. I think it has to do with the oil and the Greek yoghurt which makes them moist and delicious.

They are so easy to whip up. Everything goes into one mixing bowl and gets mixed together with the electric beater.

Another reason why this cupcake recipe is a favourite, is because it makes 18 cupcakes. This makes it easy for catering for birthday parties or tea parties.

Because these are so light, I suggest a royal icing instead of butter icing. Serve with a relaxing cup of tea.



Ingredients

Cupcakes:

- 3/4 cup double cream Greek Yoghurt
- 3/4 cup sunflower oil
- 1 cup castor sugar
- 2 1/4 cups self raising flour
- Pinch of salt
- 3 extra large eggs
- 1 t vanilla extract

Icing:

- 1 extra large egg white (whipped till frothy)
- 125g sifted icing sugar (beat in slowly)
- 1 t lemon juice
- Food colouring (optional)

Method

- Using an electric mixer, beat all the cup cake ingredients until smooth.
- Spoon batter into cupcake cases in a muffin tin.
- Bake at 200C for 12-15 minutes till golden and firm to the touch.
- Ice and decorate as you wish.