



# easy cupcakes

by adeline morisset

## ingredients

The Cupcakes:

- 3 ½ cups flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup soft butter
- 2 ⅓ cups sugar
- 2 eggs
- 2 teaspoons vanilla
- 1 ½ cups milk

The Frosting:

- 1 cup soft butter
- 2 ¾ cups icing sugar

## directions

Cupcakes:

1. Preheat oven to 175°C (350°F). Grease muffin pan or line cups with papers.
2. Cream butter and sugar until light and fluffy. Slowly beat in eggs and vanilla.
3. In another bowl, combine flour, baking powder and salt.
4. Gradually combine dry mixture with butter mixture, adding the milk in small quantities until smooth.
5. Pour the mixture into cupcake pan molds and bake for 15 minutes. Cupcakes are fully baked when a toothpick poked in the middle comes out clean. Allow the cupcakes to cool before frosting.

Frosting:

1. Whisk butter and icing sugar until uniformly white and free of lumps.
2. Transfer mixture into a piping bag. Decorate the top of each cupcake with a small rosette.

In January 2016, I travelled to Porto-Novo, Benin for my first CESO assignment with Centre Songhai a local NGO. I was tasked with mentoring Songhai's Agribusiness team in pastry production techniques and decoration skills for cakes and cupcakes. It was an extraordinary experience with a team of fabulous female pastry chefs.

Among the recipes I demonstrated in Benin, the simplest was cupcakes with easy frosting. Milk and butter is very expensive in Benin, and the women I worked with barely used it in their pastry-making. The ingredients listed here are from my original recipe, but in Benin, I adapted it to use powdered milk and margarine. The basic cupcakes adapt easily to the needs and taste of the baker, so this recipe applies perfectly to everyone.