

VANILLA CUPCAKES



Ingredients (For 4 people)

- 200 g wheat flour
- 130 g caster sugar
- 10 g yeast
- 2 knife tips of powdered vanilla
- 1 egg and 2 egg whites
- 120 ml milk
- 90 g melted butter
- For the icing:
 - 200 g Philadelphia cream cheese
 - 80 g icing sugar
 - 2 knife tips of powdered vanilla

Preparation:

For the batter:

Place the flour in a large mixing bowl.

Combine the sugar, yeast, and powdered vanilla, and stir with a spatula.

Incorporate the egg and egg whites, as well as the milk and melted butter. Beat with an electric mixer.

Fill cupcake moulds to $\frac{3}{4}$ height and bake for 12 minutes at 170°C.

For the icing:

Place the Philadelphia cream cheese in a bowl and add the icing sugar and powdered vanilla. Mix well.

To serve:

For a successful presentation, ice the cupcakes using a piping bag.

Tip: If you don't have a piping bag, place the icing in a freezer bag. Cut off one of the corners of the bag and use as a piping bag.

