



RASPBERRY CUPCAKES

Servings: 16

Sometimes I make cupcakes that are just too cute to eat. Then I remember – wait, these are divine! Of course I'll eat them. And share, too!

They make an especially thoughtful gift for that special someone, especially the Valentine's version. Share the love!

INGREDIENTS:

114g	SCS Salted Butter (soften at room temperature)
256g	Cake Flour
1 tsp	Baking Powder
1 tsp	Baking Soda
160g	SIS Fine Grain White Sugar
2	Eggs
2 tsp	Vanilla Extract
240ml	Shaken Buttermilk

1. Preheat oven to 175°C.
2. Whisk cake flour, baking powder and baking soda together.
3. Cream butter and sugar with an electric mixer.
4. Add eggs one at a time, scraping down the sides with each addition.
5. Fold in the dry ingredients and buttermilk, alternating between the two.
6. Bake for about 19 minutes, until a cake tester comes out clean or with just a few crumbs attached to it.

Frosting

1. Raspberry whipped cream (recipe in "Cakes" section; add a dash of food dye to make it cheerier!).