

2 INGREDIENT CUPCAKES - 3 WAYS

Serves: 12

Ingredients:

For the Vanilla Cupcakes:

3 cups self-raising flour
4 cups vanilla ice cream, softened but not melted

For the buttercream icing:

1 cup butter, softened but not melted
4 cups icing sugar
2 – 3 tbs milk
¼ tsp pink food colouring

Method:

For the Vanilla Cup Cakes:

1. Preheat the oven to 180°C and line a muffin tin with paper liners and set aside.
2. Sift the flour into the bowl of a stand mixer and add the softened ice cream.
3. Mix, using the paddle attachment, until just combined & smooth, do not overmix.
4. Spoon the cup cake batter into the liners, filling each cup 3/4 full.
5. Bake the cupcakes for 17 – 20 minutes until cooked. To test: insert a toothpick into the centre of a cup cake, if it comes out clean, they are done.
6. Allow to cool in the muffin tray for 10 minutes before transferring to a wire rack to cool completely.

For the buttercream icing:

1. In a stand mixer fitted with a whisk attachment, whip the butter for 30 seconds to a minute until completely soft and light in colour. Sift in the powdered sugar, 1 cup at a time and whisk until smooth and well combined. Whisk about 4 – 5 minutes.
2. Add in the milk, 1 tablespoon at a time until the perfect consistency is reached. It should be light & creamy. Add in the pink food colouring, 1 drop at a time to finish until the desired colour is reached.

