

# Rosemary Shrager's favourite cupcake recipe

## For the cupcakes:

125g self-raising flour  
125g caster sugar  
125g soft unsalted butter  
2 large eggs, beaten  
1 teaspoon vanilla extract  
2 tablespoons milk

## For the vanilla frosting:

250g icing sugar, sifted  
80g unsalted butter, at room temperature  
25ml whole milk  
1 teaspoon of vanilla extract



1. Preheat the oven to 180C, 350F, Gas Mark 4 and line a 12-hole muffin tin with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs a little at a time and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 10–15 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. Beat the icing sugar and butter together in a freestanding electric mixer with a paddle attachment (or use a handheld electric whisk) on medium-slow speed until the mixture comes together and is well mixed.
6. Turn the mixer down to slow speed. Combine the milk and vanilla extract in a separate bowl, then add to the butter mixture a couple of tablespoons at a time. Once all the milk has been incorporated, turn the mixer up to high speed.
7. Continue beating until the frosting is light and fluffy, at least 5 minutes. The longer the frosting is beaten, the fluffier and lighter it becomes.

Alzheimer's Society is a registered charity in England and Wales (296645); the Isle of Man (1128) and operates in Northern Ireland

