

Na! Na!Na! Surprise

Misha Mouse Vanilla Cupcakes

Ingredients

For the cupcakes:

- 120g of butter, softened
- 120g of caster sugar
- 1 egg
- 1 teaspoon of vanilla extract
- 120g of self-raising flour

For the buttercream:

- 140g of butter, softened
- 275g icing sugar
- 1-2 tablespoons of milk

Recipe

- 1** Mix all the ingredients in a bowl until it becomes soft dough
- 2** Put the mixture into a baking tray and bake for about 25-30 minutes
- 3** Once cupcakes are cooled, frost with your favourite frosting and decorate to your desire

Misha Mouse
loves cupcakes,
here's her
special recipe

Ask an adult to
help you with
the oven, be careful,
it will be hot!

Share your baking
creations with us using
#NaNanaSurpriseFunAtHome
and tag @nananasurprise!

