

Basic cup cake recipe

Ingredients

110 g butter, softened	1/4 tsp salt
110 g caster sugar	2 medium eggs
110 g plain flour	1 tsp vanilla extract
2 tsp baking powder	

Method

1. Preheat the oven to 180C/ 350F / Gas 4. Line a muffin tin with paper cases.
2. Put the butter and sugar in a bowl and beat until pale and fluffy.
3. Sift the flour, baking powder and salt into the bowl.
4. Beat the eggs and vanilla and add to the bowl. Beat until just combined.
5. Spoon the mixture into the paper cases.
6. Bake for 18 to 20 minutes until risen, golden and firm to the touch.
7. Cool in the tin for 10 minutes, then transfer to a wire rack to cool completely.

Now - decorate with 'book worms', hungry caterpillars, or related to a book or poem of your choice!