

Classic vanilla and white chocolate cupcakes

Makes 12

For the cakes:

110g butter, softened
110g caster sugar
2 eggs, beaten
1 tsp vanilla extract
110g self-raising flour
1-2 tbsp milk

For the topping:

200g white chocolate
300g butter, softened
300g icing sugar, sifted
1-2 tbsp milk
blue food colouring

1. Preheat the oven to 180C, 160C fan, Gas Mark 4. Line a 12-hole muffin tin with paper cases.
2. Cream together the butter and sugar in a bowl until pale. Beat in the eggs a little at a time. Beat in the vanilla extract.
3. Fold in the flour, adding a little milk to give a dropping consistency. Spoon the mixture into the paper cases.
4. Bake for 12-15 minutes, until golden. Cool on a cooling rack.
5. To make the white chocolate butter icing, melt the white chocolate in the microwave then leave to cool slightly.
6. Beat together the butter and icing sugar, adding a little milk to loosen. Stir in the cooled white chocolate.
7. Divide the mixture in half and add blue colouring to one half. Spoon the two mixtures into separate small icing bags then place both of these into a larger icing bag with a star nozzle and pipe the cupcakes with both colours.



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