Recipe source: Ma Ma Ted Purcell

Difficulty: Easy

Fresh from the garden: eggs

### Ingredients:
- 200g butter, softened
- 1 teaspoon vanilla extract
- 1 cup caster sugar
- 3 eggs
- 2 ½ cups SR flour, sifted
- ½ cup milk

### Equipment:
- Measuring cups
- Scales
- Measuring jug

### Icing
- 200 g butter
- 1 ¼ cups pure icing sugar
- 1 teaspoon vanilla essence

### What to do: preheat oven to 180°C

- Line mini-muffin pans with paper cases

- Using an electric mixer, beat butter, vanilla and sugar in a small bowl until light and fluffy. Add eggs, 1 at a time, beating after each addition (mixture will separate at this stage). Transfer mixture to a large bowl. Stir in half the milk. Repeat with remaining flour and milk until combined.

- For 1/3 cup-capacity muffin pans use 2 level tablespoons of mixture. Bake for 15-17 minutes. Alternately, for 1 tablespoon-capacity mini muffins pans use 1 tablespoon mixture. Bake for 10 to 12 minutes.

- Stand cakes in pans for 2 minutes. Transfer to a wire rack to cool.

### Icing
- Using an electric mixer on medium speed, beat ingredients together for 4 minutes or until light and fluffy.