

Recipe for cupcakes with honey



For 6 cupcakes

- 90 g butter
- 50 g sugar
- 2 eggs
- 90 g self-rising flour
- pinch of salt
- 20 g **honey**
- Whisk
- Baking tray
- Cupcake cases
- Bowl
- Spoons
- Balance
- Wooden skewer
- An oven

Preparation

1. Beat the butter and sugar in a bowl with a whisk until creamy and white and, **if you choose to do so**, add the **honey**. (If you don't use honey take 20g extra sugar!)
2. Add the first egg and continue beating with the whisk until well incorporated. Then do the same with the second egg.
3. Add the salt and self-rising flour little by little, mixing until these dry ingredients are incorporated.
4. Divide the batter among the cupcake cases, filling them no more than 2/3 full.
5. Bake the cupcakes for 20 minutes at 175 degrees. If you pierce it with a skewer it should come out clean. Otherwise, leave them in the oven for a few more minutes.

Recipe for cupcakes with blueberries



For 6 cupcakes

- 90 g butter
- 70 g sugar
- 2 eggs
- 90 g self-rising flour
- pinch of salt
- handful of **blueberries**
- Whisk
- Baking tray
- Cupcake cases
- Bowl
- Spoons
- Balance
- Wooden skewer
- An oven

Preparation

1. Beat the butter and sugar in a bowl with a whisk until creamy and white.
2. Add the first egg and continue beating with the whisk until well incorporated. Then do the same with the second egg.
3. Add the salt and self-rising flour little by little, mixing until these dry ingredients are incorporated.
4. **If you choose to do so**, mix a handful of **blueberries** through the batter.
5. Divide the batter among the cupcake cases, filling them no more than 2/3 full.
6. Bake the cupcakes for 20 minutes at 175 degrees. If you pierce it with a skewer it should come out clean. Otherwise, leave them in the oven for a few more minutes.

Recipe for cupcakes with vanilla



For 6 cupcakes

- 90 g butter
- 70 g sugar
- 2 eggs
- 90 g self-rising flour
- pinch of salt
- 1 vanilla pod or drop of vanilla essence
- Whisk
- Baking tray
- Cupcake cases
- Bowl
- Spoons
- A knife & chopping board
- Balance
- Wooden skewer
- An oven

Preparation

1. Beat the butter and sugar in a bowl with a whisk until creamy and white.
2. Add the first egg and continue beating with the whisk until well incorporated. Then do the same with the second egg.
3. Add the salt and self-rising flour little by little, mixing until these dry ingredients are incorporated.
4. **If you choose to do so**: cut the vanilla pod in half, scrape the seeds from the pod. Mix this into the batter.
Or: you can use **a few drops** of vanilla essence.
5. Divide the batter among the cupcake cases, filling them no more than 2/3 full.
6. Bake the cupcakes for 20 minutes at 175 degrees. If you pierce it with a skewer it should come out clean. Otherwise, leave them in the oven for a few more minutes.

Recipe for cupcakes with **chocolate**



For 6 cupcakes

- 90 g butter
- 70 g sugar
- 2 eggs
- 90 g self-rising flour
- pinch of salt
- 50 gram **chocolate**
- Whisk
- Baking tray
- Cupcake cases
- Bowl
- Spoons
- A knife & chopping board
- Balance
- Wooden skewer
- An oven

Preparation

1. Beat the butter and sugar in a bowl with a whisk until creamy and white.
2. Add the first egg and continue beating with the whisk until well incorporated. Then do the same with the second egg.
3. Add the salt and self-rising flour little by little, mixing until these dry ingredients are incorporated.
4. **If you choose to do so**: Chop the **chocolate** in small pieces and mix these through the batter.
5. Divide the batter among the cupcake cases, filling them no more than 2/3 full.
6. Bake the cupcakes for 20 minutes at 175 degrees. If you pierce it with a skewer it should come out clean. Otherwise, leave them in the oven for a few more minutes.