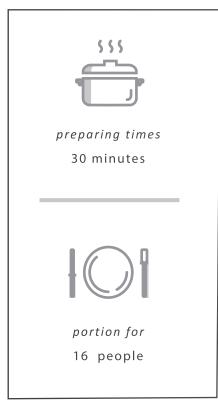
## VANILLA CUP CAKES / MUFFIN





## The Ingredients:

01.	Refined flour	500gms
02.	Castor sugar	500gms

**03.** Unsalted butter 500gms

**04.** Whole eggs 10 no.s.

**05.** Baking powder 10gms.

**06.** Vanilla essence 20 ml

**07.** whipped cream 50gm

08. Choclate Gems 1 small Pkt

## Cooking Steps:

- Cream the butter and sugar till it become light and fluffy
- Add the egg one by one till it mixes completely.
- Fold in the baking powder and refined flour
- Add vanilla essence
- Pour 50 Grams of the Mixture in a paper cups and bake at 180 Degrees fot 15 min and cool it.
- Pipe whipped cream on top and garnish it with choclate gems.`