
VANILLA CUP CAKES / MUFFIN



preparing times
30 minutes



portion for
16 people

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. Choclote 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 for 15 min and cool it.
- Pipe whipped cream on top and garnish it with choclote gems.`