

Light & Fluffy Rosewater Cupcakes

Ingredients

3 eggs
1 cup butter softened
1 cup caster sugar
1/2 cup buttermilk or milk
1 1/2 cups self raising flour
1 teaspoon rose water or vanilla essence if
you prefer
1 pack of buttercream icing mix

Method

Step 1 - Preheat oven to 160 degrees
Celsius
then grease a 12 cupcake pan and line with
cupcake foils.
Step 2 - Lightly beat eggs, add butter and
sugar, then mix until light and fluffy
Step 3 - Sift in the flour then stir in wet
ingredients and beat to make a smooth
batter.
Step 4 - Pour batter into cupcake papers.
Step 5 - Bake for approximately 18-20
minutes or until risen and firm to touch on
the top.
Step 6 - Mix icing substituting 1 tspn liquid
for rosewater.

