Winter Cupcakes



**Ingredients**

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| **For the cakes**   * 110g [softened butter](https://www.bbcgoodfood.com/glossary/butter-glossary) * 110g [caster sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary) * 2 [large eggs](https://www.bbcgoodfood.com/glossary/egg-glossary) * ½ tsp [vanilla extract](https://www.bbcgoodfood.com/glossary/vanilla-glossary) * 110g [self-raising flour](https://www.bbcgoodfood.com/glossary/flour-glossary) | **For the buttercream**   * 150g [softened butter](https://www.bbcgoodfood.com/glossary/butter-glossary) * 300g [icing sugar](https://www.bbcgoodfood.com/glossary/sugar-glossary) * 1 tsp [vanilla extract](https://www.bbcgoodfood.com/glossary/vanilla-glossary) * 3 tbsp [milk](https://www.bbcgoodfood.com/glossary/milk-glossary) * Marshmallow for the head * Smarties or small sweets for the buttons * Food colouring paste for arms and face |

* **STEP 1**  Heat oven to 180C/160C fan/gas 4 and fill a 12 cupcake tray with cases.
* **STEP 2** Using an electric [whisk](https://www.bbcgoodfood.com/content/top-five-whisks) beat 110g softened butter and 110g golden caster sugar together until pale and fluffy then whisk in 2 large eggs, one at a time, scraping down the sides of the bowl after each addition.
* **STEP 3** Add ½ tsp vanilla extract, 110g self-raising flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.
* **STEP 4** Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a [wire rack](https://www.bbcgoodfood.com/content/kimberley-wilsons-top-five-cooling-racks).
* **STEP 5** To make the buttercream, whisk 150g softened butter until super soft then add 300g icing sugar, 1 tsp vanilla extract and a pinch of salt.
* **STEP 6** Whisk together until smooth (start off slowly to avoid an icing sugar cloud) then beat in 3 tbsp milk.
* **STEP 7** Spread the buttercream on your cake and add sweets to make your snowman.