

Cupcakes *(Desserts)*



Preparation

Mix the 'wet' ingredients together until mixture is smooth, then add the flour and baking powder. Fill to three quarters the paper cups or cupcake moulds and bake for 10-15 minutes at 160°C. Prepare the icing with icing sugar, lemon juice and a drop of food colouring. Once cooked and cooled, decorate the cupcakes with the icing.

Tips

Do you love cupcakes but would like to try a different garnish? Try adding fresh cream while they are still warm from the oven.

Trivia

Why are these little desserts called 'cupcakes'? It is possibly because the ingredients needed for their preparation were once measured with a cup – or, perhaps more likely, that they are simply cooked in little paper cups.

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 4 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Plain flour 250 grams

Sugar 120 grams

Sour cream 250 millilitres

Sunflower oil 80 millilitres

Eggs 1 unit

Vanillin 2 sachets

Lemon (Zest and juice of one lemon)

Icing sugar 125 grams

Baking powder (A teaspoon of baking powder)