



LOVES FOOD

PLAIN CUPCAKES

INGREDIENTS:

- 4 eggs
- 14 tablespoons granulated sugar
- 3 teaspoons of baking powder
- 1 teaspoon of salt
- 1.5 cups of vegetable cooking oil
- 2 teaspoons vanilla essence (any other desired essence)
- 500ml milk
- 4.5 cups all-purpose flour

METHOD:

1. Preheat the oven to 180°C
2. Sift flour, baking powder, and salt in a small bowl and set aside.
3. In a large bowl, using a hand mixer on high speed, whisk eggs, sugar and vanilla essence until light and fluffy.
4. Add cooking oil and milk to the egg mixture. Stir thoroughly.
5. Add flour mixture a little at a time and mix using a cooking stick.
6. Once all the flour is mixed in, use the hand mixer on high speed to whisk out any lumps.
7. Once all the lumps are whisked out, use a large serving spoon to fill each of your pre-greased or pre-lined cupcake trays. This mixture typically makes enough batter for 3 12-cup trays.
8. Place two trays in your oven (one on each level) and bake for about 30 minutes. Until a toothpick comes out clean after poking and each cupcake is golden brown.
9. Remove and allow to cool while the third tray bakes.
10. Once the cupcakes are completely cooled, you may remove one at a time using a butter knife to scoop them out. This will be effortless if you used cupcake liners.
11. **Note:** By mixing 6 tablespoons of cocoa powder in 2 tablespoons of vegetable cooking oil and pouring this to your batter before whisking out lumps, you will easily have chocolate cupcakes. Alternatively, by adding 4 tablespoons of instant coffee to 2 tablespoons of cooking oil, you can easily have coffee cupcakes.

Enjoy!

With love,
From Famous Warrior's kitchen