

SIEMENS

Eggless Vanilla Cupcakes

Skill
BasicYield
12-15 piecesType
Sweet

Eggless

Classic vanilla cupcakes are perfect for any occasion. Add your own signature spin to them with an array of frostings and toppings.

Function



4D hot air

Temperature



170° C

Time

45-60

minutes

Level

5
4
3
2
1

2

Ingredients

For the cupcakes:

- 140g Refined flour
- 140g Milk powder
- 225g Butter, melted
- 60g Caster sugar
- 120g Buttermilk
- 1tsp Vanilla essence
- 1tsp Baking powder
- ½tsp Baking soda
- Milk, as required

For the frosting:

- 200ml Whipped topping
- Food colours (optional)

For the decoration:

- Assorted coloured sprinkles
- Grated chocolate
- Flaked or crushed nuts
- Diced fresh fruits

Method

For the cupcakes:

1. Preheat the oven to 170°C.
2. Line cupcake tray with cupcake liners.
3. Sift the refined flour and milk powder into a large mixing bowl together.
4. Add melted butter, caster sugar and buttermilk to the bowl. Whisk together well to make a smooth, lump-free batter.
5. Add in the vanilla essence, baking powder and baking soda. Mix in well.
6. The mixture should be of dropping consistency. If it is too thick, you may add 2 tablespoons milk at a time to thin it out.
7. Drop cupcake batter into prepared cupcake moulds. Fill each cavity about ¾ full so that the cupcakes have space to rise.
8. Bake in preheated oven for 18-20 minutes until done. Check for doneness with skewer test. If required bake a little longer until done. Transfer on a wire rack to cool completely before icing.

For the frosting:

1. Beat the whipped topping with an egg beater until it doubles in volume.
2. If you wish to create different colours, divide the whipped topping into equal portions and colour using two drops of colour per portion.

For the decoration:

1. Fill prepared whipped topping into individual disposable piping bags fitted with different shaped nozzles inserted into their tips and pipe onto cooled cupcakes.
2. Finish with your choice of coloured sprinkles, grated chocolate, flaked or crushed nuts or diced fresh fruits. Serve immediately.