# Fairy Cupcakes 

Makes 24

> 75 g butter softened 50 ml vegetable oil 125 g caster sugar
> 2 large eggs
> 125 g self-raising flour 2 tbsp milk

1 tsp vanilla extract
To decorate 250 g icing sugar food colouring (optional) Your choice of sprinkles such as hundreds and thousands, sugar stars, berries or small sweets

Heat oven to 180C/160C fan/gas 4. Put all the ingredients into a large bowl and whisk together until smooth.

Share the mixture into the prepared cases. Bake for 1012 mins. Make sure they are cooked through. Leave to cool completely before decorating.

Mix the icing sugar with enough water to make it the consistency of thick cream. Colour some or all of the icing with a few drops of your chosen food colouring(s) then drizzle over the top. Sprinkle with your chosen toppings.
Leave to set firm before serving.

Recipe from BBC Good Food

