



Marshmallow cupcakes

AMELIE LANGRELL

ingredients

- 150g unsalted butter, softened
- 150g caster sugar
- 150g self-raising flour
- 3 medium eggs, beaten
- 2.5 ml (1\2 tsp) vanilla extract
- Mini marshmallows (how many is your choice)

directions

Preheat the oven to 180 degrees Celsius

Place the butter, sugar, vanilla extract, eggs & flour into the mixer.

Mix until light and creamy.

Place a little of the mixture in the bottom of the cupcakes.

Place 6 (or as many as you want) marshmallows on top of the mixture.

Cover the marshmallows with more mixture.

Place in the oven until golden brown.

Remove and allow to sit on a cooling rack

TIME: 60 MINUTES

PORTIONS: 12 CUPCAKES