

Step 1:

Heat oven to 180°C / 160°C fan / gas 4 and line a muffin tin with paper cases.

Step 2:

Stir the butter and sugar together in a bowl until they turn a pale colour. Beat the eggs in a separate bowl and mix it into the butter mixture along with the vanilla extract.

Step 3:

Fold in the flour, adding a little milk until the mixture is of a dropping consistency. Spoon the mixture into the paper cases until they are three-quarters full.

Step 4:

Bake in the oven for 10–15 minutes, or until golden brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 5–10 minutes. Then place on a wire rack.

Step 5:

To make the buttercream icing, beat the butter until it is soft. Add half of the icing sugar and beat until smooth.

Step 6:

Add the remaining icing sugar with 1 tbsp milk until the mixture is smooth and creamy. Add food colouring if desired and mix well.

Step 7:

Spoon the buttercream into a piping bag. Pipe in a swirl motion and leave in a fridge to set.

Step 8: Eat!!!