## VANILLA CUPCAKES

## Ingredients <br> (For 4 people)

- 200 g wheat flour
- 130 g caster sugar
- 10 g yeast
- 2 knife tips of powdered vanilla
- 1 egg and 2 egg whites
- 120 ml milk
- 90 g melted butter
- For the icing:
- 200 g Philadelphia cream cheese
- 80 g icing sugar
- 2 knife tips of powdered vanilla


## Preparation:

For the batter:
Place the flour in a large mixing bowl.
Combine the sugar, yeast, and powdered vanilla, and stir with a spatula.

Incorporate the egg and egg whites, as well as the milk and melted butter. Beat with an electric mixer.

Fill cupcake moulds to $3 / 4$ height and bake for 12 minutes at $170^{\circ} \mathrm{C}$.

For the icing:
Place the Philadelphia cream cheese in a bowl and add the icing sugar and powdered vanilla. Mix well.
To serve:
For a successful presentation, ice the cupcakes using a piping bag.

Tip: If you don thave a piping bag, place the icing in a freezer bag. Cut off one of the corners of the bag and use as a piping bag.

