

## INGREDIENTS

- 120g Butter softened
- ½ cup Dextrose (can use Natvia)
- 1 ½ teaspoons Vanilla
- 2 eggs
- 2 cups Self Raising Flour
- Pinch salt
- ¾ cup milk
- 12 marbles (to make the heart shape)

## METHOD CUPCAKES

1. Preheat oven to 170°C. and line patty tins with paper cases and drop 1 marble in between patty case and tin (see photo at the bottom)
2. Beat butter and dextrose/Natvia together until light and fluffy then add vanilla.
3. Add eggs one at a time, beating well after each addition.
4. Mix in the salt and a quarter of the flour and combine, then add a quarter of the milk and combine. Repeat until flour and milk are all added in and mix well.
5. Spoon mixture into prepared patty pans and bake for 10 – 12 minutes.
6. Allow to cool for 5 minutes in pan before removing to cool completely on a cooling rack.
7. Once cooled , ice with butter icing

## BUTTER ICING

100g butter softened – ½ tsp. vanilla essence – 1 cup Natvia Icing sugar – 1 tbsp. Milk  
In a small bowl, beat butter and vanilla with an electric beater until pale and fluffy,  
Gradually add icing sugar and beat well, add milk and beat again, add a couple of  
Drops of food colouring to suit mix thoroughly.

