

Pat-A-Cake Cupcakes

Makes 16 regular cupcakes and 12 tiny cupcakes

Ingredients:

½ cup sugar
2 medium-sized eggs
1 cup self-rising flour
1 stick softened butter

Equipment:

Standard muffin pan
Mini muffin pan
Mixing bowl
16 baking cups
12 mini cups
Wooden spoon
Cooling rack



Step 1 - Preheat oven to 375° F, put cups in pans.

Step 2 - In mixing bowl beat butter and sugar together with wooden spoon until light and creamy.

Step 3 - Beat eggs and add to butter mixture.

Step 4 - Add flour to the mixture a little at a time and fold in gently.

Step 5 - Spoon mixture into the paper cups. Bake the tiny cupcakes for 10 minutes and the regular cupcakes for 15 to 20 minutes.

Step 6 - When firm and golden brown, remove from oven and cool on rack.

Step 7 - If desired frost and mark with a B, so there will be a pat-a-cake for baby and me.

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