**Lemon Cupcakes**



Makes: 12 cakes

**Ingredients;**

Sponge=

113g (4oz) caster sugar

113g (4oz) butter

60ml milk

1 egg

113g (4oz) self-raising flour

2 drops lemon flavouring

Icing=

140g (6oz) icing sugar

1 drop lemon flavouring

1 tablespoon of water, or more as needed

**Method;**

1. Preheat the oven to 180 C / Gas 4.
2. Put the 113g sugar and 113g butter in a bowl and cream together well.
3. Put 60ml milk into a measuring jug and then add 1 egg and give a quick whisk with a fork.
4. Add the flour and 2 drops lemon flavouring to the butter and sugar mix then pour in the milk and egg and mix together well.
5. Bake in oven until a sharp knife inserted in the middle of a cupcake comes out clean, about 12 minutes.
6. Leave to cool completely.
7. Put the icing sugar in a bowl, add 1 drop lemon flavouring and 1 tablespoon of water and mix together well. If the icing is too thick, add a very small amount of water.