

# Traditional Cupcake

## Ingredients:

- 6 tablespoons unsalted butter melted
- 2/3 cup INDIA TREE Caster Sugar
- 1/2 cup buttermilk
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon grated lemon zest
- 1 cup all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

## Instructions:

1. Preheat oven to 350.
2. In a medium bowl, mix the butter, sugar, buttermilk, egg, vanilla extract, and lemon zest.
3. In another bowl, mix the flour, baking powder, baking soda, and salt.
4. Add the dry ingredients to the wet, and mix until smooth.
5. Divide the batter equally between 10 paper cup lined muffin cups. Bake 18-20 minutes or until a toothpick inserted in the middle come out clean.
6. Remove from muffin tin and let cool completely before icing.



INDIA  TREE  
Nature's Colors