

# Chocolate Chip Cupcakes

- 2 egg
- 100g caster sugar
- 100g self raising flour
- 100g soft butter spread
- Packet of chocolate chips
- 12 cupcake cases



1. In a large bowl, cream the **butter** and **sugar** until pale and fluffy.



2. Crack the **eggs** into a jug and whisk up with a fork.



3. Add the **eggs** a bit at a time and mix in thoroughly.



4. Sieve in the **flour** then fold in gently.



5. Add your chocolate chips and mix together.



6. Line the tray with cases.



7. Using two spoons, divide the mixture evenly into the cases.



8. Bake for 20 minutes or until golden.



9. Remove the cakes safely and let them cool