Sethum Soft Sugar Mini Cakes *Recipe*

INGREDIENTS:



- 100 g **Sethum Soft Sugar**
- 100 g butter, softened
- 2 eggs
- 100 g all-purpose flour
- 1 tsp baking powder
- 1 tsp vanilla extract
- 2 tbsp milk
- A pinch of salt

INSTRUCTIONS:

- Preheat the oven to 180°C.
- Beat the butter and **Sethum Soft Sugar** until light and creamy.
- Add the eggs one at a time, followed by the vanilla.
- Fold in the flour, baking powder and salt.
- Add the milk and mix gently until combined.
- Spoon into small cake moulds or cupcake cases.
- Bake for 18–20 minutes or until lightly golden and cooked through.

PREP TIME: **15 MIN** COOK TIME: **20 MIN** SERVINGS: **6**