



# Easter cupcakes from Sweden!

## Receipe:

2 eggs  
2 deciliters of sugar  
1 deciliter of milk  
100 grams of butter  
3 deciliters of flour  
2 tablespoons of vanillasugar  
2 tablespoons of bakingpowder

Put them in the oven (200 degrees Celcius) for 12 minutes.

**Put the egg, sugar, the melted butter and the milk in a bowl. Then add the flour, vanillasugar and the bakingpowder. Mix it up in the bowl. If you want chocolate cupcakes, add 2 spoons of cacao.**

**Pour it into cups/forms. It is delicious to put eclairs or some kind of chocolate fudge into the cupcakes before you put them in the oven. When they were ready we put sprinkles on them!**

**Enjoy!**



