

Eggless Mango Cupcakes

Ingredients

1. 1/2 cup salted butter, softened.
2. 1 1/2 cup all purpose flour
3. 1/2 cup castor sugar
4. 1 cup Epigamia Mango yogurt
5. 1/2 tsp vanilla extract 3 tsp baking powder
6. 1/2 cup milk

Instructions

- Preheat the oven to 175 C 2.
- In a separate bowl, mix flour and baking powder.
- In a bowl, beat the butter, mango yogurt, castor sugar, vanilla essence till light and fluffy.
- Stir together flour and milk alternatively into the butter mixture. do not over mix.
- Line a cupcake mould with liners and pour the batter into cupcake liners till 3/4th full.
- Bake for 15- 20 minutes (8-10 minutes if making mini cupcakes) or till a skewer when inserted in the centre of the cupcake, comes out clean with just a few moist crumbs.
- Allow cupcakes to sit for 10 minutes, then remove from pan and allow to cool completely on a wire rack.