

# Vanilla Cupcakes

Makes 12-24 standard cupcakes



## Ingredients

	Makes (12)	Makes (18)	Makes (24)
all-purpose flour	1 ½ C	2 ¼ C	3 C
baking powder	1 ½ t	2 ¼ t	1 T
salt	¼ t	⅜ t	½ t
unsalted butter, room temperature	½ C	¾ C	1 C
sugar	¾ C + 2 T	1 ¼ C + 1 T	1 ¾ C
eggs	2	3	4
vanilla extract	1 t	1 ½ t	2 t
milk	½ C + 2 T	¾ C + 3 T	1 ¼ C

## Instructions

Preheat oven to 350 degrees. Line cups of a standard muffin tin with paper liners.

In a bowl, whisk together dry ingredients: flour, baking powder, and salt. Set aside.

In a large bowl, with an electric mixer or by hand, cream the butter and sugar until light and fluffy, about 2-3 minutes. Add eggs, one at a time, mixing well after each addition. Scrape down the sides of the bowl and mix in the vanilla.

Add dry ingredients and milk to the butter mixture, alternately, beginning and ending with dry ingredients. Mix until incorporated after each addition, scraping down the sides of the bowl as needed. Be sure not to over beat.

Using a standard cupcake scoop, fill prepared muffin cups with cupcake batter. Bake until cupcake centers spring back when touched, about 15-20 minutes, rotating pan once if needed. Transfer to a wire rack; let cool for 5 minutes. Remove cupcakes from pan and let cool completely on a wire rack. It's very important not to leave warm cupcakes in the pan for longer than 5 minutes or the cupcakes will become soggy.

Enjoy plain or decorated with fun frosting designs!

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