

vanilla cupcakes



INGREDIENTS

Cupcakes:

- 1 1/2 cups flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup butter, room temperature
- 1 cup white sugar
- 2 eggs
- 3/4 cup milk
- 2 tsp vanilla extract

Vanilla Frosting:

- 1/2 cup butter, room temperature
- 4 cups icing sugar
- 1/4 cup 35% whipping cream
- 2 tsp vanilla extract
- pinch of salt

Chocolate Frosting:

- 1/3 cup cocoa powder
- 1/4-1/2 cup butter, room temp
- 2-4 cups icing sugar
- 1/4 cup milk

INSTRUCTIONS

1. For the cupcakes, preheat oven to 350 degrees and line 12 muffin cups with paper liners.
2. Whisk flour, baking powder and salt then set it aside.
3. In a separate bowl, using electric mixer, beat butter with sugar until it is light and fluffy. Beat in eggs, one at a time, incorporating each one fully before adding the next one. Then beat in the vanilla.
4. With the mixer on a low speed, add 1/3 of the flour, then half of the milk. Repeat this pattern, ending on milk.
5. Scoop the batter into muffin cups until they are about 2/3 full. Bake 18-20 minutes or until tester comes out clean. Let them cool on rack.
6. For the frosting, mix all ingredients in a bowl with electric mixer. Put on top of cupcakes once they have cooled.



enjoy!