

Vanilla Cupcakes

INGREDIENTS

Cupcakes:

1 1/2 cups flour

1 1.2 tsp. baking powder

1/2 tsp. salt

1/2 cup room temp. butter

1 cup white sugar

2 eggs

3/4 cup milk

2 tsp. vanilla extract

Frosting:

1/2 cup room temp. butter

4 cups icing sugar

1/4 cup 35% cream

2 tsp. vanilla extract

pinch of salt

DIRECTIONS

1. Preheat oven to 350 degrees and line or grease 12 muffin cups.

2. Whisk flour, baking powder, and salt together and set aside.

3. In separate bowl using an 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. Mix in the vanilla.

4. With the mixer on low, add 1/3 of the dry mixture until it is mixed in. Then add half of the milk. Repeat this pattern until milk and dry mixture have been added in.

5. Scoop the batter into the muffin tin until they are 2/3 full.

6. Bake for 18-20 minutes or until the tester comes out clean. Let them cool on a rack.

7. While the cupcakes are cooling, mix all the frosting ingredients together in a bowl with an electric mixer. Ice the cupcakes once they have cooled and enjoy!