

## **VANILLA CUPCAKES**

*(adapted from foodnetwork.com)*

*The Cooks Next Door*

1 3/4 c. cake flour  
1 1/4 c. all-purpose flour  
2 c. sugar  
1 Tb. baking powder  
3/4 tsp. salt  
1 c. butter, cut into cubes  
4 eggs  
1 c. whole milk  
2 tsp. vanilla extract

Preheat oven to 325 degrees. Line cupcake pans with paper liners; set aside.

Combine in a bowl both flours, sugar, baking powder and salt. Mix on low speed until combined for about 3 minutes. Add in cubed butter, mixing until just coated with flour.

Add eggs 1 at a time until combined. Slowly add milk and vanilla to batter until completely mixed scraping down the bowl as you mix.

Scoop batter into baking cups filling about 2/3-3/4 full. Bake until a cake tester inserted in the center comes out clean, 17 to 20 minutes. Makes 24 cupcakes.

Frost with your favorite icing. I made buttercream.

### **Vanilla Buttercream Frosting**

1/2 c. butter, melted  
4-5 c. powdered sugar  
dash of salt  
1/2 tsp. vanilla extract  
milk - to reach desired consistency

Combine all with a hand mixer. Add food coloring if desired. Pipe or spread onto cooled cupcakes.