

Vanilla Cupcakes with Buttercream Frosting

Yields: 12 cupcakes

Prep Time: 15 minutes

Bake Time: 18–20 minutes

Ingredients/Cupcakes

- 1 ½ cups (190g) all-purpose flour
- 1 ½ tsp baking powder
- ½ cup (113g) unsalted butter, softened
- ¾ cup (150g) granulated sugar
- 2 large eggs
- 2 tsp vanilla extract
- ½ cup (120ml) whole milk (**optional**)

Cupcake Method

1. Preheat oven to 350°F (175°C). Line a 12-cup muffin pan with liners.
2. In a bowl, whisk flour, baking powder.
3. Cream butter and sugar until light and fluffy (2–3 min).
4. Add eggs one at a time, then vanilla.
5. Mix in half the dry ingredients, then milk, then the rest of the dry mix.
6. Fill cupcake liners ¾ full. (an ice cream scoop is good for this part)
7. Bake 18–20 min until a toothpick comes out clean.
8. Cool completely on a wire rack.

Buttercream Frosting

- 1 cup (226g) unsalted butter, softened
- 3 cups (360g) powdered sugar, sifted
- 2–3 tbsp heavy cream or milk (**optional**)
- 1 ½ tsp vanilla extract

Buttercream

1. Beat butter until creamy (3–4 min).
2. Gradually add powdered sugar.
3. Add vanilla and cream. (**if using**) Beat until fluffy. Add more cream if needed.
Pipe or spread the buttercream on cooled cupcakes. Add sprinkles or fruit if desired.