

Vanilla Cupcakes



Ingredients:

For the cupcakes:

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup milk

For the frosting (optional):

- 1/2 cup (1 stick) unsalted butter, softened
- 3 cups powdered sugar, sifted
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- Pinch of salt

Instructions:

1. Preheat oven to 350°F (175°C) and line a cupcake pan with liners.
2. In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
3. In a large bowl using an electric mixer, cream together butter and sugar on medium speed until light and fluffy, about 5 minutes.
4. Add eggs one at a time, beating well after each addition.
5. Beat in vanilla extract.
6. Alternately add dry ingredients and milk to the wet ingredients, beginning and ending with the dry ingredients. Mix on low speed until just combined, do not overmix.
7. Fill cupcake liners 2/3 full with batter.
8. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
9. Let cupcakes cool in the pan for 5 minutes before transferring to a wire rack to cool completely.
10. For the frosting (optional): In a large bowl using an electric mixer, cream together butter and powdered sugar until light and fluffy.
11. Beat in milk, vanilla extract, and salt until smooth and desired consistency is reached.
12. Frost cooled cupcakes as desired.