

VANILLA PARTY CUPCAKES

INGREDIENTS:

cupcakes -

- 1 cup all-purpose flour
- scant 3/4 cup sugar
- 1 t baking powder
- 1/2 t baking soda
- pinch of salt
- 3 T unsalted butter, at room temperature
- 1/2 cup buttermilk, or whatever milk you have on hand
- 1 egg
- 1/2 t vanilla extract

frosting -

- 2 cups powdered sugar
- 5 T unsalted butter, at room temperature
- 2 T milk
- 1/4 t vanilla extract
- food coloring, if you want
- sprinkles!!

DIRECTIONS:

1. Preheat oven to 325 degrees F. Put the flour, sugar, baking powder, baking soda, salt and butter in a large bowl. Beat using an electric mixer on a low speed until the mixture is a sandy consistency and everything is combined. Gradually pour in half the milk and beat until the milk is just incorporated.
2. Whisk the egg, vanilla and remaining milk together in a separate bowl, and add to the flour mixture. Continue beating until just incorporated.
3. Divide the batter between 12 paper lined muffin tins. Bake for 20 minutes, rotating half way through or until lightly golden and a cake tester inserted in the center comes out clean. Cool completely before frosting.
4. Make frosting. Beat the powdered sugar together in a medium sized bowl with an electric mixer on medium low speed until the mixture comes together and is well mixed. Turn the mixer to low. Combine milk and the vanilla extract and slowly stream it into the butter and sugar mixture. Once incorporated, turn the mixer to high and beat until the frosting is light and fluffy, at least 5 minutes. The longer the frosting is beaten, the fluffier and lighter it becomes. When you reach the desired consistency, add food coloring, (I used electric pink + orange) frost the cooled cupcakes, and sprinkle them with all your favorite sprinkles.