

Classic Vanilla Cupcakes by Lynn's Recipes



LynnsRecipes.com

Lynn demonstrates how to make a Classic Vanilla Cupcake. You can frost this with chocolate, vanilla, strawberry or whatever frosting you prefer. This recipe is easily doubled if you need more than 12.

Ingredients:

- $\frac{1}{2}$ cup softened butter
- 1 cup granulated sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1-1/2 cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{2}{3}$ cup cold milk

Preheat oven to 350°. Either line a muffin pan with cupcake liners or spray with nonstick cooking spray. Set aside.

Stir the flour, baking powder and salt together in a bowl and set aside.

Cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla.

Add the flour mixture to the butter and sugar mixture and mix well. Add milk and mix to incorporate.

Divide evenly in the muffin pan and bake in the preheated oven for 18-14 minutes. Cool

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completely before frosting.

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