

Vanilla Cupcakes

Items needed for recipe:

- Large mixing bowl
- Whisk
- Flexible spatula
- Cupcake pan
- Cupcake liners
- 1 1/4 Cup all purpose flour
- 1 Cup granulated sugar
- 1 1/2 tsp baking powder
- 3/4 tsp kosher salt
- 1/2 cup buttermilk
- 1/4 cup vegetable oil
- 2 1/2 tsp vanilla extract
- 1 large egg
- 1/2 cup water

Instructions:

1. Pre-heat oven to 350 degrees
2. In large mixing bowl, combine flour, sugar, baking powder, and salt. Whisk to combine
3. Pour in buttermilk, whisk until combined
4. Add water, vanilla, egg, and vegetable oil. Whisk until combined.
5. Put cup liners in indentations in cupcake pan. Fill each liner 2/3 full with cupcake batter
6. Bake in pre-heated oven for approximately 18 - 22 minutes. A toothpick inserted into cupcake will come out clean or if pressed lightly, cupcake will spring back. Be sure these are completely baked... I like them baked until the tops are lightly browned.
7. Remove from pan & cool completely before decorating
8. Makes 12 cupcakes

Vanilla Buttercream Icing

Items needed for recipe:

- Mixing bowl
- Hand mixer or Stand mixer
- 2 sticks unsalted butter, room temperature
- 1 lb powdered sugar
- 1 1/2 Tbs milk
- 1 tsp vanilla extract
- 1/4 tsp kosher salt

Instructions:

1. Beat butter with mixer until fluffy. If using a stand mixer, use paddle attachment
2. Add powdered sugar to butter. Mix slowly, on lowest setting, so it doesn't puff out of bowl! Once combined, increase speed to medium and mix for 1 minute.
3. Add milk, salt, and vanilla. mix on low until combined, raise speed to medium for 15 seconds or until fluffy
4. Frost the completely-cooled cupcakes
5. Enjoy!