

# Yummy Cupcakes



Yields 22 -24  
cupcakes



4 cups flour  
2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 teaspoon table salt  
2 sticks unsalted butter,  
softened  
2 cups sugar  
2 teaspoons pure vanilla  
extract  
4 large eggs, at room  
temperature  
2 cups buttermilk,  
well-shaken

**Preheat oven to 325°F.**

Line your muffins tins with parchment liners.

**Sift together** flour, baking powder, baking soda, and salt in a medium bowl. In a large mixing bowl, beat butter and sugar in a large bowl with an electric mixer at medium speed until pale and fluffy, then beat in vanilla. Add eggs 1 at a time, beating well and scraping down the bowl after each addition. At low speed, beat in buttermilk until just combined (mixture will look curdled). Add flour mixture in three batches, mixing until each addition is just incorporated.

**Spread batter** evenly in cake pan, then rap pan on counter several times to eliminate air bubbles.

Bake until golden and a wooden pick inserted in center of cake comes out clean, 10 to 15 minutes. Cool in pan on a rack 10 minutes. Cool completely before frosting.

## Simple Buttercream Frosting Recipe



Yield: Enough to  
frost 10-12 cupcakes

3 cups confectioners' sugar  
1 cup butter, softened  
1 teaspoon vanilla extract  
1 to 2 tablespoons milk  
Pinch of salt

**Mix** In a standing mixer fitted with a whisk, mix together sugar and butter. Mix on low speed until well blended and then increase speed to medium and beat for another 3 minutes (or alternatively mix by hand).

**Cream** Add vanilla and milk and continue to beat on medium speed for 1 minute more, adding more cream if needed for spreading consistency.