



Makes: 12 cupcakes
Total Time: 45 minutes

Vanilla Cupcakes

Cupcakes:

- 1 cup + 2 tbsps all-purpose flour
- 1 & 1/4 tsp baking powder
- 1/4 tsp salt
- 1 large egg, room temperature
- 1 tbsp lightly beaten egg white, room temperature
- 1/2 cup unsalted butter, room temperature
- 3/4 cup granulated sugar
- 1 tsp pure vanilla extract
- 2/3 cup whole milk, room temperature

12 cupcake liners

American Buttercream:

- 2 cups unsalted butter, room temperature and cut into 8 pieces
- 6 cups powdered sugar
- 1/2 tsp salt
- 2 tbsp whole milk
- 1 tsp pure vanilla extract

Preheat oven to 350°F. Line a cupcake pan with 12 cupcake liners.

In a medium bowl, whisk together the flour, baking powder and salt. In a small bowl, lightly beat together the egg and egg white.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 3 minutes. Beat in the eggs in 3 additions, stopping

after each addition to scrape down the side of the bowl. Add the vanilla and beat until well combined.

With the mixer on low speed, alternate adding the flour mixture in 3 additions and the milk in 2 additions, beginning and ending with the flour mixture. Blend after each addition until just combined, stopping the mixer to scrape down the sides of the bowl at least once. Using a spoon, divide batter evenly between the cupcake liners, filling approximately three-quarters full.

Bake for 20 minutes or until a toothpick inserted in the center comes out clean. For even baking, rotate the pan front to back halfway through. Allow the cupcakes to cool in the pan for 10 minutes before turning them out onto a wire rack to cool completely.

While cupcakes are cooling, make the Buttercream. Place butter in the bowl of a stand mixer and beat on high speed until light in color and fluffy, approximately 3-5 minutes depending on strength of mixer. Add 3 cups of powdered sugar, mix on lowest speed until just combined (the low speed prevents a puff of powdered sugar).

Add 3 more cups of powdered sugar and continue to mix on low speed. Add milk, vanilla, and salt and gradually increase speed until high speed is reached. Beat on high for a few minutes until stable, light and fluffy.

Frost the cupcakes using a spoon, a small offset spatula or a piping bag and tip (see instructions above in blog).

Chef's Note:

The cupcakes can be stored in an airtight container for up to 3 days.

Recipe from Bobbette & Belle