



Vanilla Cupcakes

Ingredients:

1¼ cups flour
1¼ tsp baking powder
½ tsp baking soda
½ tsp salt
2 large eggs
¾ cup sugar
1½ tsp pure vanilla extract
½ cup vegetable oil
½ cup buttermilk

Instructions:

Preheat the oven to 350°F and line a cupcake/muffin pan with cupcake liners.

Step 1: In a medium bowl, whisk together 1¼ cups flour, 1¼ tsp baking powder, ½ tsp baking soda and ½ tsp salt. Set flour mix aside.

Step 2: In a bowl, whisk 2 eggs (30 seconds).

Step 3: Add ¾ cup sugar and continue to whisk (30 seconds).

Step 4: Add vanilla and oil and continue to whisk vigorously (1 minute)

Step 5: Slowly add about half of the flour mixture. Add half of the buttermilk, then the rest of the flour mix and the rest of the milk. Whisk until just combined and smooth, scraping down the sides of the mixing bowl. The batter should be thin.

Step 6: Pour batter into a lined muffin pan. Fill to about ½ full.

Bake for 12 -14 minutes at 350°F. Let them cool in the pan for a couple minutes, then remove.

mix it up
kitchen