

VANILLA CUPCAKE

INGREDIENTS

CONVERT RECIPE TO METRIC, THEN DIVIDE BY 4

- 1 1/2 _____ _____ sticks unsalted butter SOFTENEND
- 1 1/2 _____ _____ cups sugar
- 2 _____ _____ eggs
- 2 _____ _____ teaspoons pure vanilla extract
- 2 1/2 _____ _____ teaspoons baking powder
- 1/4 _____ _____ teaspoon salt
- 2 1/2 _____ _____ cups flour
- 1 1/4 _____ _____ cups milk
- [Amy Sedaris's Vanilla Buttercream Frosting](#)[epi:recipelink](#)</epi:recipelink>

PREPARATION

1. Turn oven on to 375 degrees F.
2. Put butter in mixer and beat at medium speed until somewhat smooth.
3. Pour in sugar and beat well.
4. Add 2 eggs
5. Mix well.
6. Add: vanilla, baking powder, salt, flour, and milk.
7. Beat until it looks like it is supposed to and pour into individual baking cups, until they are about 2/3 full.
8. Bake for 20 minutes or until golden brown.
9. Should produce 24 cupcakes