

Erin's Vanilla Cupcakes

Yields 1-dozen full size cupcakes OR 3-dozen mini cupcakes.

Ingredients:

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, room temperature
- 1 cup sugar
- 3 large eggs
- 1 ½ teaspoons pure vanilla extract
- ¾ cup milk

Directions:

Pre-heat oven to 350°. Line cupcake pan with liners; set aside.

In a medium bowl, sift together flour, baking powder and salt. In the bowl of an electric mixer, cream butter and sugar until light and fluffy. Add eggs one at a time, scrape down bowl, and beat in vanilla.

Add flour mixture and milk alternatively, beginning and ending with flour.

Divide batter evenly among liners, about three-quarters full each. Bake until golden and tops spring back to touch, about 20 minutes for regular cupcakes, and 8-10 minutes for miniature cupcakes, rotating pan once if needed. Transfer to wire rack; cool completely.

Once cakes are cool, it's time for frosting. As far as the frosting goes, I like to take the easy route on this one and use it straight from the container. You can add things to vanilla frosting to make different flavors though, like espresso powder or lemon peel.

If desired; top with mini-chocolate chips or sprinkles.