

Vanilla Cupcakes

A rich cake of buttermilk and brown sugar topped with fluffy buttercream frosting.

Ingredients for Cupcakes:

1/2 cup butter
1/2 cup white granulated sugar
1/2 cup light brown sugar
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
2 large eggs
1 1/2 cups flour
2 tsp vanilla
3/4 cup buttermilk

Ingredients for Frosting:

2 1/2 cups confectioners' sugar
1/2 cup butter
1 teaspoon vanilla extract
6 tablespoons whipping cream



NOTE: Makes enough batter and frosting for 12 cupcakes, 24 mini-cupcakes. Bake 350(F) for 20 minutes.

Directions:

1. **Preheat oven to 350(F).**
2. **Make the batter:** In an electric mixer, cream butter. Add sugars. Mix in baking powder, baking soda and salt. Add eggs and cream thoroughly. Add flour and combine. With mixer running on low speed, stream buttermilk into mixing bowl. When all of the buttermilk has been added, crank the speed to whip air into the batter. Stir in vanilla.
3. **Bake the cupcakes:** Spoon batter into paper lined pan. This recipe makes 12 - 16 cupcakes depending on how much batter is filled into each cup. Bake at 350(F) for 20 minutes. For mini-cupcakes, reduce baking time to 10 minutes. Allow cupcakes to cool *in the pan* for 10 minutes. Transfer to rack and cool completely before frosting.
4. **Make the frosting:** *For best results, chill mixing bowl and wire whisk attachment. Sift powdered sugar.* Cream butter and add powdered sugar. Add cold whipping cream with mixer running on low speed. Then, with mixer speed on high, beat and whip the cream. Frosting will be thick, silky and delicious.
5. **Frost the cupcakes:** Add sprinkles or coconut immediately after frosting for best adhesion.