

Vanilla Cupcakes



👥	Serves:	15
🕒	Prep Time:	10 min
🕒	Cooking Time:	14 min

Ingredients

- ✓ 1 1/4 Cups Cake Flour
- ✓ 1 1/4 tsp Baking Powder
- ✓ 1/2 Baking Soda
- ✓ 1/2 tsp Salt
- ✓ 2 Large Eggs, Room Temperature
- ✓ 3/4 Cup Sugar
- ✓ 1 1/2 tsp Pure Vanilla Extract
- ✓ 1/2 Canola Oil or Other Type of Oil
- ✓ 1/2 Cup Buttermilk

Directions

1. Preheat the oven to 190°C and line a cupcake pan with cupcake liners.
2. In a medium bowl, whisk together 1 1/4 cups cake flour, 1 1/4 tsp baking powder, 1/2 tsp baking soda and 1/2 tsp salt. Set flour mix aside.
3. In the bowl of an electric mixer, beat two eggs with the whisk attachment on medium speed (15-20 seconds).
4. Add 3/4-cup sugar and continue to beat on medium speed (30 seconds).
5. Add vanilla and oil and beat on medium speed (1 minute)
6. Reduce mixer speed to medium/low and slowly add about half of the flour mixture, mixing until incorporated. Add half of the buttermilk and mix until incorporated. Repeat with remaining flour and buttermilk. Beat until just combined and smooth, scraping down the sides of the mixing bowl as needed. The batter will be thin.
7. Pour batter into a lined muffin pan. Fill to about 1/2 full (Do-Not overfill)
8. Bake for 12 -14 minutes at 176 °C or until a toothpick inserted in the center comes out clean. Let them cool in the pan for a couple minutes, then remove. Once the cupcakes are cooled to room temp, pipe on the frosting.