

Yellow Cupcakes

24 cupcakes	Ingredients
5 1/4 oz (2/3 cup)	Butter, room temperature
1 3/4 cups	Sugar
2	Eggs
1 1/2 tsp	Vanilla
2 1/2 cups	Flour
2 1/2 tsp	Baking powder
1/2 tsp	Salt
1 1/4 cup	Milk

Method

1. Whisk together flour, baking powder and salt.
2. Cream butter and sugar until light & fluffy.
3. Beat in eggs one at a time. Beat in vanilla.
4. Mix in flour alternating with milk.
5. Mix just until all flour and milk is incorporated.
6. Scoop batter into muffin papers, about 2/3 full.
7. Bake at 350° 25-30 minutes, until the center springs back and a pick inserted in the center comes out clean.
8. Allow the cupcakes to cool for 5 minutes and then remove from pan. Allow the cupcakes to cool completely.
9. Finish with your favorite frosting and sprinkles.

Cream Cheese Frosting

	Ingredients
8 ounces	Cream cheese, soft
6 ounces	Butter, soft
3 cups	Powdered sugar
1 tsp	Vanilla extract

Method

1. With the paddle attachment, cream the butter.
2. Add the cream cheese and beat on medium speed until the cheese and butter are soft and creamy, and lump free.
3. Add the powdered sugar 1/2 cup at a time.
4. Beat until the powdered sugar is incorporated.
5. Mix in the vanilla.

Notes

To achieve a creamy lump-free frosting, be certain that cream cheese and butter are soft.

You can increase the powdered sugar for a sweeter frosting.

The cupcakes and frosting can be made a day ahead. Allow the frosting to come to room temperature before spreading or piping.

If the kitchen is hot, cupcakes should be chilled until ready to serve.