

Mini Vanilla Cupcakes

Ingredients:

1½ cups flour
1½ teaspoon baking powder
¼ teaspoon salt
¾ cup unsalted butter, softened (1 ½ sticks of butter)
¾ cup sugar
2 large eggs
½ cup milk
1 tablespoon vanilla

Directions:

1. Preheat oven to 350 degrees F.
2. In a medium bowl, mix the flour, baking powder and salt, and **set aside**.
3. In a large *separate* bowl, using an electric mixer beat the butter and sugar on medium-high speed for 2 minutes or until light and fluffy.
4. To the butter and sugar mixture, add the eggs one at a time and then add the vanilla. Beat on low speed until combined.
5. Slowly add some of the flour mixture and then some of the milk, alternating until just combined, scraping down the sides of the bowl with a rubber spatula as you go. The batter will be thick.
6. Spoon the batter into mini muffin cups lined with paper until 2/3 full.
7. Bake for 15 minutes or until a wooden toothpick inserted into the middle of the cupcake comes out clean.
8. Let cool before frosting.

Makes 36 mini cupcakes