

Vanilla Cupcake Recipe

12/24 Cupcakes

Ingredients

Milk	1 cup	2 cup
Vinegar	1 tsp	2 tsp
AP Flour	1¼ cups	2½ cups
Cornstarch	2 Tbsp	4 Tbsp
Baking Powder	¾ tsp	1½ tsp
Baking Soda	½ tsp	1 tsp
Salt	¼ tsp	½ tsp
Softened Butter	½ cup	1 cup
Granulated Sugar	¾ cup	1½ cup
Vanilla Extract	2¼ tsp	4½ tsp

Oven Temp: 350°

Cook Time: 20–22 minutes

Instructions

1. Line muffin pan with liners
2. Fill bowls with ingredients:

Milk Bowl Small

1 cup Milk
1 tsp Vinegar
Whisked

Dry Bowl Medium

1¼ cups Flour
2 Tbsp Cornstarch
¾ tsp Baking Powder
½ tsp Baking Soda
¼ tsp Salt
Sifted, Mixed

Final Bowl Large

½ cup Butter
¾ cup Sugar
Mixed with handheld mixer
2¼ tsp Vanilla Extract
Mixed with handheld mixer

3. Alternate mixing the **milk bowl** and the **dry bowl** into the **final bowl**
4. Fill cupcake liners two-thirds of the way full
5. Bake @ **350°** for **20–22 minutes**
6. Let cool completely before frosting