

Irresistibly Fluffy Vanilla Cupcakes: Your Perfect Sweet Treat Awaits!

What Makes These Vanilla Cupcakes Special?



OVEN
350°F

TIME
18-20 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup whole milk
- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- 2-3 tablespoons heavy cream

Instructions:

Prepare the Cupcakes: Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners.

In a medium bowl, whisk together flour, baking powder, and salt.

In a large mixing bowl, cream butter and sugar together until light and fluffy. Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.

Gradually add the dry ingredients to the wet mixture, alternating with milk, beginning and ending with the dry ingredients. Mix until just combined.

Bake the Cupcakes: Divide the batter evenly among the cupcake liners, filling each about 2/3 full.

Bake for 18-20 minutes, or until a toothpick

inserted into the center comes out clean. Let the cupcakes cool completely before frosting.

Make the Frosting: In a large bowl, beat butter until creamy. Gradually add powdered sugar, mixing until smooth.

Stir in vanilla extract and heavy cream, beating until the frosting reaches your desired consistency.

Frost and Decorate: Spread or pipe the frosting onto the cooled cupcakes. Decorate with sprinkles or toppings of your choice.

Nutritional Information:

Servings: 12 cupcakes

Calories: 320 kcal per cupcake

Protein: 3g

Carbohydrates: 38g

Fat: 18g

Fiber: 0g

Sugar: 28g

Tips for Perfect Vanilla Cupcakes:

Room-Temperature Ingredients: Ensure your butter, eggs, and milk are at room temperature for a smooth batter.

Don't Overmix: Mix just until the ingredients are combined to avoid dense cupcakes.

Piping Hack: Use a zip-top bag with a corner snipped off for an easy piping solution.

Custom Flavors: Add a teaspoon of almond extract or citrus zest for a unique twist.

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21. These : Vanilla Cupcakes are a true crowd-pleaser, whether you're hosting a party or simply satisfying your sweet tooth. Give them a try, and don't forget to explore more mouthwatering recipes on Chef Maniac!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/irresistibly-fluffy-vanilla-cupcakes-your-perfect-sweet-treat-awaits/>