

Classic Vanilla Cupcakes with Creamy Buttercream Frosting

Prepare to bake a batch of pure joy with these delightful



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

1 ½ cups all-purpose flour
1 ½ tsp baking powder
... tsp salt
¾ cup (1 stick) unsalted butter, softened
1 cup granulated sugar
2 large eggs
2 tsp vanilla extract
¾ cup whole milk
2 cups powdered sugar (confectioners' sugar)
2 tbsp heavy cream (or milk)
1 tsp vanilla extract
Food coloring (optional)

DIRECTIONS

1. Let's get these delicious : Vanilla Cupcakes baking and frosted!
2. Preheat : Oven & Prep Tin: Preheat your oven to 350°F (175°C). Line a standard 12-cup cupcake tin with paper liners.
3. Whisk : Dry Ingredients: In a medium-sized bowl, whisk together the 1 ½ cups all-purpose flour, 1 ½ teaspoons baking powder, and ... teaspoon salt until well combined. Set aside.
4. Cream : Butter & Sugar: In a large mixing bowl, using an electric mixer (stand mixer or handheld), beat the ¾ cup softened unsalted butter and 1 cup granulated sugar together until the mixture is light and fluffy, about 3-5 minutes.
5. Add : Eggs & Vanilla: Add the 2 large eggs, one at a time, beating well after each addition until fully incorporated. Mix in the 2 teaspoons vanilla extract until thoroughly combined.
6. Combine : Wet & Dry: Gradually add the dry ingredients mixture (from step 2) to the wet mixture, alternating with the ¾ cup whole milk. Begin and end with the dry ingredients. Mix on low speed, or by hand, just until combined and a smooth batter forms. Be careful not to overmix, as overmixing can lead to tough cupcakes.
7. Fill : Liners & Bake: Spoon the batter evenly into the prepared cupcake liners, filling each about 2/3 full. Place the cupcake tin in the preheated oven and bake for 18-20 minutes, or until a toothpick inserted into the center of a cupcake comes out clean.
8. Cool : Cupcakes: Allow the cupcakes to cool in the pan for 5 minutes. Then, carefully transfer them to a wire

rack to cool completely. This is crucial before frosting.

9. For the : Frosting:
10. Beat : Butter: In a large bowl, using an electric mixer, beat the ¾ cup softened unsalted butter until it is light and creamy, about 1-2 minutes.
11. Add : Powdered Sugar: Gradually add the 2 cups powdered sugar, ¼ cup at a time, mixing on low speed until incorporated after each addition. Once all the sugar is in, increase speed to medium-high and beat until well combined.
12. Add : Liquid & Vanilla: Add the 2 tablespoons heavy cream and 1 teaspoon vanilla extract. Beat on medium-high speed until the frosting is light, fluffy, and smooth, about 2-3 minutes. If desired, add food coloring gel a few drops at a time and mix until evenly distributed.
13. Frost & : Serve: Once the cupcakes are completely cool, frost them using a piping bag with your favorite tip, or simply use an offset spatula to spread the frosting generously on top of each cupcake.

SWAPS & NOTES

Unsalted Butter (Cupcakes & Frosting): Ensure butter is properly softened to room temperature for smooth batter and creamy frosting.

Using unsalted butter allows you to control the salt content.

Vanilla Extract (Cupcakes & Frosting): Pure vanilla extract offers the best, most authentic vanilla flavor.

Whole Milk (Cupcakes): Whole milk contributes to the moistness and richness of the cupcakes. 2% milk can also be used.

TIPS FOR SUCCESS

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

Don't Overmix Batter: Overmixing is the enemy of fluffy cupcakes!

Mix just until ingredients are combined.

Fill Cupcake Liners Evenly: Use an ice cream scoop or measuring cup for uniform cupcake size and baking.

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

Original recipe: <https://chefmaniac.com/classic-vanilla-cupcakes-with-creamy-buttercream-frosting/>