

Vanilla Cupcakes: Fluffy, Moist, and Perfect for Any Celebration

. These little cakes are the epitome of joy in a bite: incredibly



OVEN
350°F

TIME
5-10 min

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INGREDIENTS

to create these delightful Vanilla Cupcakes:

DIRECTIONS

1. Steps for the : Recipe
2. Let's bake these delicious cupcakes!
3. Preheat : Oven and Prepare Pan:
4. Preheat your oven to 350°F (175°C). Line a 12-cup muffin tin with paper liners.
5. Combine : Dry Ingredients:
6. In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt. Set aside.
7. Cream : Butter and Sugar:
8. In a large mixing bowl, using an electric mixer, cream the softened butter and granulated sugar for 2-3 minutes, until the mixture is light and fluffy. Scrape down the sides of the bowl as needed.
9. Add : Eggs and Vanilla:
10. Beat in the eggs one at a time, mixing well after each addition. Then, stir in the vanilla extract until just combined.
11. Alternate : Dry and Wet:
12. With the mixer on low speed, gradually add the flour mixture to the butter mixture, alternating with the buttermilk. Begin and end with the flour mixture. Mix only until just combined after each addition.
13. Do not overmix
14. , as this can lead to tough cupcakes. A few lumps are perfectly fine.
15. Fill : Liners:
16. Divide the batter evenly among the 12 prepared muffin cups, filling each about two-thirds full.

17. Bake for 18-22 minutes, or until the edges are golden brown and a wooden skewer or toothpick inserted into the center comes out clean.
18. Remove from the oven and let the cupcakes cool in the muffin tin for 5-10 minutes before transferring them to a wire rack to cool completely. It is crucial that they are
19. completely cool
20. before frosting.
21. Prepare : Frosting (Optional):
22. While the cupcakes cool, prepare the frosting. In a large bowl, cream the softened butter until smooth and fluffy. Gradually add the sifted powdered sugar, one cup at a time, beating on low speed until combined. Incorporate the vanilla extract and salt. Then, add milk or cream, one tablespoon at a time, until you reach your desired frosting consistency (smooth and spreadable, or stiff enough for piping).
23. Frost and : Serve:
24. Once the cupcakes are completely cool, frost them with the vanilla buttercream. You can use an offset spatula or a piping bag for an elegant finish. Decorate with sprinkles (like my
25. Rainbow : Sprinkle Cookies

SWAPS & NOTES

Flour: All-purpose flour is perfect.

Make sure to measure it correctly (spoon and level) to avoid dry cupcakes.

Butter: Room temperature butter is crucial.

If it's too cold, it won't cream properly with the sugar; if it's melted, it will alter the texture.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter, eggs, and buttermilk are at room temperature.

This helps the ingredients combine uniformly, creating a smooth batter and a tender crumb.

Don't Overmix the Batter: Overmixing the batter develops gluten in the flour, resulting in tough cupcakes.

Mix only until the dry ingredients are just incorporated.

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

Original recipe: <https://chefmaniac.com/vanilla-cupcakes-fluffy-moist-and-perfect-for-any-celebration/>