

Vanilla Cupcake Recipe

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Ingredients

- flour (1 1/2 cups)
- baking powder (1/2 tsp)
- sea salt (1/4 tsp)
- softened butter (1/2 cup)
- sugar (3/4 cup)
- eggs (or egg replacer) (2)
- vanilla extract (2 tsp)
- vanilla soy or almond milk (2/3 cup)

Instructions

- 1) Preheat oven to 350°
- 2) Fill cupcake pan with liners.
- 3) Blend dry ingredients, mixing completely.
- 4) Stir wet ingredients together.
- 5) Gradually add dry ingredients to wet ingredients blending in between additions.
- 6) Mix for approximately 2 minutes with electric mixer. Mixture should be smooth.
- 7) Pour into baking cups, filling each 1/2 to 3/4 full.
- 8) Bake for 17-20 minutes. Please check at 17 minutes as ovens will vary. Check by inserting a toothpick into the middle of a cupcake; it should come out clean.
- 9) Let cool and add some delicious icing.