

# Easy Vanilla Cupcakes

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Skill Level: Beginner

Yield: 10-12 Cupcakes

## INGREDIENTS

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- 1 cups flour
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoons baking powder
- $\frac{1}{4}$  cup butter, softened
- $\frac{1}{2}$  cup sugar
- 1 egg
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  teaspoon vanilla essence (optional)

## DIRECTIONS

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1. Preheat oven to 375 °F or 190 °C; line muffin cups with papers.
2. Cream butter and sugar until light and fluffy. Beat in egg.
3. Mix flour, baking powder and salt together in a bowl.
4. Add flour mixture to the butter sugar mixture alternating with milk stirring until mixed;
5. Stir in vanilla.
6. Divide evenly into the lined muffin tin and bake for 18 minutes.
7. To check doneness use a tooth pick to test the centre, if not done put muffins back in for another 2 to 3 minutes.
8. Let cool in pans (on pot holders) for 2 minutes before moving the muffins to a cooling rack.