

Celebration Vanilla Cupcakes & Buttercream Icing

SHOPPING LIST FOR CUPCAKES:

Unsalted butter, all-purpose flour, vanilla extract, oil, baking powder, salt, milk, sugar, eggs

SHOPPING LIST FOR BUTTERCREAM ICING:

Unsalted butter, powdered sugar, vanilla extract, water or milk, salt

CUPCAKE INGREDIENTS:

1 ¼ cups plain/all-purpose flour
1 ¼ tsp baking powder (not baking soda!)
1/4 tsp salt
2 large eggs (room temperature)
¾ cup superfine or granulated sugar
6 tbsp unsalted butter (room temperature)
½ cup + 2 tbsp milk
1 ½ tsp vanilla extract
1 ½ tsp vegetable oil (can also use canola oil)

BUTTERCREAM INGREDIENTS:

1 cup unsalted butter (room temperature)
4 cups powdered sugar
1 to 2 tsp vanilla extract
2 to 3 tbsp water or milk
Pinch or two of salt

CUPCAKE BATTER INSTRUCTIONS:

- Preheat oven to 350F/176C and get the cupcake pan ready with liners or if you are using silicone cupcake molds spray with a little oil
- Combine the dry ingredients (flour, baking powder and salt) in a large bowl and set aside
- In a separate bowl add the butter, sugar, oil, and vanilla extract and beat together until light and fluffy (this should take around 3 to 4 minutes)
- Add the eggs, one at a time to the butter mixture and continue beating – make sure to scrape the side of the bowl and ensure everything is well incorporated
- Add half of the dry ingredients slowly to the wet ingredients and continue to mix
- Add the milk in slowly until everything is well mixed together
- Add the other half of the dry ingredients into the mixture until it is smooth and remember to scrape down the side of the bowl if needed to ensure everything is incorporated

- Fill the cupcake pans ¾ full and bake for 15 to 20 minutes or until a toothpick inserted comes out clean
- Remove cupcakes and let cool before icing

ICING INSTRUCTIONS:

- Add the butter to a large bowl and beat until smooth
- Add half of the powdered sugar with the butter and mix until smooth
- Add the vanilla extract to the mixture as well as 1 to 2 tablespoons of the water or milk, as well as salt; mix well
- Add the remaining powdered sugar and mix until smooth
- Taste, add more vanilla or salt if required
- Add additional milk or water as needed to get the desired consistency
- For a pinch of colour add natural food powders or a drop of food colouring liquid
- Pipe the frosting over the cupcakes or spread it with a spoon