Vanilla Cupcake recipe

Cupcake Ingredients

* 2 ½ cups flour
* 2 cups sugar
* 1 tsp salt
* 3 tsp baking powder
* 1 cup milk
* ½ cup vegetable oil
* 1 tbsp vanilla extract
* 2 eggs
* 1 cup water

Vanilla Buttercream Frosting Ingredients

* 1 cup room temperature butter (unsalted)
* 3 cups powdered sugar
* 2 tsp vanilla extract
* 2 tbsp heavy whipping cream (more if needed to help with consistency

Cupcake Directions

1. Preheat oven to 350 degrees Fahrenheit
2. Place cupcake liners into your cupcake pan
3. Mix flour, sugar, salt, and baking powder in a large bowl with a whisk. Make sure all ingredients have been completed mixed together.
4. In another bowl mix, milk, vegetable oil, vanilla extract, and eggs. Combine until you no longer can see the egg yolks.
5. While whisking, slowly add in the water. This will cause your batter to be very thin, but that is okay.
6. Fill your cupcake liners ½ way full.
7. Place your cupcakes into your preheated oven for 16-18 minutes. Your cupcakes are done when a toothpick inserted into the middle of your cupcake comes out clean.

Vanilla Buttercream Frosting Directions

1. Cut butter into small cubes and place into your bowl.
2. Whisk butter until the butter comes together in one big piece.
3. Add in powdered sugar one cup at a time. Make sure to keep you mixer on a low setting to help keep powdered sugar from flying out of your bowl. Mix each cup until it has become fully incorporated into the butter. (It is okay if there is a little powdered sugar sitting on the bottom of the bowl after your third mix)
4. Add in vanilla extract. Mix until fully incorporated.
5. Add in the heavy whipping cream. Mix until fully incorporated. Using a spatula, scrape the sides of the bowl to mix in any leftover sugar and butter stuck to the sides. Also scrape down to the bottom of the bowl to mix any remaining powdered sugar.
6. Frost cupcakes. You can split your frosting into smaller portions and add food dye to create a colorfully frosted cupcake.