Plain Jane Vanilla Cupcakes
(thefarmgirlrecipes.blogspot.com)

1 1/2 (3/4 cup) sticks unsalted butter
1 1/2 cups sugar
2 eggs
1 tsp vanilla paste (this stuff is heaven--if you don't have just add the regular stuff)
1 tbsp baking powder
1/4 tsp salt
2 1/2 cups all-purpose flour
1 1/4 cups milk

1. Preheat oven to 375°F. Combine all ingredients in the bowl of a stand mixer (yep you can just dump them all together) and mix until well combined. Fill cupcake liners 3/4 full and bake for 19-20 minutes or until lightly browned.

2. Remove from oven and let cool completely. Frost with your favorite vanilla buttercream (this is mine), adding vanilla paste in place of the vanilla, if you have it. Enjoy!