

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!