

Simple White Cake

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Ingredients:

Yield: 12 reg cupcakes or 24 small cupcakes

1 c. granulated sugar (softened to room temperature)
½ c. butter
2 eggs
2 t. vanilla extract
1 ½ c. AP flour
1 ¾ t. baking powder
½ c. milk

Method of Preparation:

1. Preheat oven to 350 F. Line cupcake pan with paper liners (or spray with pan spray).
2. In a medium bowl, cream together sugar & butter until light & fluffy.
3. Beat in the eggs, one at a time, then stir in the vanilla.
4. Combine flour & baking powder, then add to the creamed butter mixture. Mix until combined.
5. Add milk & mix only until the batter is smooth.
6. Divide batter equally between cupcake pan.
7. Bake 20-25 minutes, or until passes the toothpick test.
8. Cool completely before decorating.