Name: _____ Period #: _____ Kitchen #: _____

Moist Vanilla Cupcakes

- Prep Time: 15 minutes
- Cook Time: 15 minutes
- Total Time: 30 minutes
- Yield: 12 Cupcakes
- Source: https://www.lifeloveandsugar.com/moist-vanilla-cupcakes/

Equipment Needed:

Ingredients

1 ¼ cups all purpose flour
1 cup sugar
1 ½ tsp baking powder
½ tsp salt
½ cup milk
¼ cup vegetable oil
1 ½ tsp vanilla extract
1 large egg
½ cup water

Instructions

1. **Preheat** oven to 350°F and **prepare** a cupcake pan with liners.
2. **Add** the flour, sugar, baking powder and salt to a large mixer bowl and **combine**. **Set** aside.
3. **Add** the milk, vegetable oil, vanilla extract and egg to a medium sized bowl and **combine**.
4. **Add** the wet ingredients to the dry ingredients and **beat** until well combined.
5. Slowly **add** the water to the batter and **mix** on low speed until well combined. **Scrape** down the sides of the bowl as needed to make sure everything is well combined. *Please note that the batter will be very thin.*
6. **Fill** the cupcake liners about ¾ of the way and **bake** for 15-17 minutes, or until a toothpick comes out with a few moist crumbs.
7. **Remove** the cupcakes from oven and **allow** to cool for 2 minutes, then **remove** to a cooling rack to finish cooling.

Name: _____ Period #: _____ Kitchen #: _____

Vanilla Frosting

- Source: https://www.lifeloveandsugar.com/moist-vanilla-cupcakes/
- Yield: Icing for 12 cupcakes

Equipment Needed:

Ingredients

1 cup butter, room temperature
4 cups powdered sugar
1 1/2 tsp vanilla extract
2–3 tbsp water

Instructions

1. To make the frosting, **place** the butter in a large mixer bowl and **mix** until smooth.
2. **Add** 2 cups of powdered sugar and **mix** until smooth.
3. **Add** the vanilla extract and 1 tablespoon of water and **mix** until smooth.
4. **Add** remaining powdered sugar and **mix** until smooth.
5. **Add** remaining water as needed and **mix** until smooth.
6. **Pipe** the frosting onto the cupcakes.