

Golden Butter Cupcakes

Recipe courtesy of Good Housekeeping

Makes 2 dozen cupcakes

2 cups all-purpose flour

1-1/2 cups sugar

2-1/2 teaspoons baking powder

1 teaspoon salt

3/4 cup butter or margarine (1-1/2 sticks), softened

3/4 cup whole milk

1-1/2 teaspoons vanilla extract

3 large eggs

Preheat oven to 350. Line twenty-four 2-1/2 inch muffin-pan cups with fluted paper liners. In large bowl, with mixer at low speed, mix flour, sugar, baking powder and salt until combined. Add butter, milk, vanilla and eggs, and beat just until blended. Increase speed to high; beat 1-2 minutes or until creamy, occasionally scraping bowl with rubber spatula. Spoon batter into muffin-pan cups. Bake 20-25 minutes or until cupcakes are golden brown and toothpick inserted in center comes out clean. Immediately remove cupcakes from pans and cool completely on wire rack. When cupcakes are cool, prepare choice of frosting and frost cupcakes.

Vanilla Buttercream Frosting

Recipe courtesy of Good Housekeeping

Makes about 2-1/2 cups

1 package (16 ounces) confectioners' sugar

1/2 cup butter or margarine (1 stick) softened

1-1/2 teaspoons vanilla extract

4-6 tablespoons milk

In large bowl, with mixer at medium-low speed, beat confectioners' sugar, butter, vanilla, and 4 tablespoons milk until smooth and blended. Increase speed to medium-high; beat until frosting is light and fluffy, occasionally scraping bowl with rubber spatula. Beat in additional milk as needed for easy spreading consistency.