
SUPER MOST VANILLA CUPCAKES

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| Course | Dessert |
| Cuisine | American, British |
| Prep Time | 25 minutes |
| Cook Time | 15 minutes |
| Total Time | 40 minutes |
| Servings | About 24 cupcakes |



Ingredients for sponge:

- 325g plain flour
- 414g granulated sugar
- 3 tsp baking powder
- 240 ml milk
- 120 ml vegetable oil
- 1 Tbsp vanilla paste
- 2 large eggs (room temperature)
- 240 ml water

Ingredients for Vanilla Buttercream Icing:

- 210g butter, room temperature
- 460g icing sugar
- 45ml heavy cream (35% minimum fat) (whole milk can work too)
- 1 tbsp vanilla paste or vanilla extract (high-quality vanilla is best)
- pinch kosher salt

Other Information

This batter is very thin. Don't panic! The addition of the vegetable oil are what give these muffins extra fluffiness and stay moist for a few days.

You will need a hearty stand mixer with a paddle attachment.

I put the colour in the cream/milk IF I am only using one colour in my batch as it makes it easier and helps prevent overmixing of the icing but you can add the colour at the end, especially if you're doing multiple colours.

Preheat oven to 180°C (160°C fan/350°F)



Directions

For the sponge:

1. Preheat oven to 180°C (160°C fan/350°F) and prepare a cupcake pan with liners.
 2. Add flour, sugar, baking powder and salt to a large mixing bowl and combine.
 3. Set aside.
 4. Add milk, vegetable oil, vanilla paste and eggs to a medium-sized bowl and combine.
 5. Add the wet ingredients to the dry and beat until well combined, about 1 minute.
 6. Slowly add the water to the batter and mix on low speed until well combined.
 7. Scrape down the sides of the bowl as needed to make sure everything is well combined.
 8. Beat for another 30 seconds.
 9. Divide mixture evenly between the cupcake cases (about half full).
 10. Bake for 15-17 minutes or until the tops spring back when lightly pressed down.
 11. Cool 2 minutes in the pan, then transfer to a wire rack to cool completely.
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For the icing:

1. Using a paddle attachment on your stand mixer, beat the butter until light and fluffy for about one minute.
2. Sift half the icing sugar through a medium sieve.
3. Add the icing sugar; I add the icing sugar in roughly one cup at a time. Scrape down the bowl a couple of times during mixing. Beat at low after each addition or else you'll have a big cloud of icing sugar everywhere!
4. Add in a tablespoon of the heavy cream/milk and check consistency depending upon what you want to use the icing for; flowers need a stiffer consistency, cakes/cupcakes can use a slightly thinner mixture.
5. Add in vanilla.
6. Add remaining icing sugar until all icing sugar is in the bowl. Mix on low speed, then medium speed for a few minutes until you achieve desired consistency (often check to see if it's your desired consistency).
7. Add salt and mix again. Check the taste and add more salt, if desired.



8. Divide and add in any colours as desired, and you're ready to ice your cupcakes.
Enjoy!

