

Yield: 24 cupcakes

Cupcake recipe
Magnolia's Vanilla



bake time
20 to 25

preheat oven
350 degrees F.

Cupcakes

1 1/2 cups self-rising flour

1 1/4 cups all-purpose flour

1 cup (2 sticks) unsalted butter, softened

2 cups sugar

4 large eggs, at room temperature

1 cup milk

1 teaspoon vanilla extract

Directions

In a large bowl, on the medium speed of an electric mixer, cream the butter until smooth. Add the sugar gradually and beat until fluffy, about 3 minutes. Add the eggs, 1 at a time, beating well after each addition. Add the dry ingredients in 3 parts, alternating with the milk and vanilla. With each addition, beat until the ingredients are incorporated but do not over beat.

*fill 3/4

Icing

2 sticks unsalted butter, softened

6 - 8 cups confectioners' sugar

1/2 cup milk

2 teaspoons vanilla extract

Place the butter in a large mixing bowl. Add 4 cups of the sugar milk and vanilla. On the medium speed of an electric mixer, beat until smooth and creamy, about 3 to 5 minutes. Gradually add the remaining sugar, 1 cup at a time.

Observations Paper



Cupcake recipe

bake time

preheat oven

Cupcakes

Directions

Icing



Cupcake recipe

bake time

preheat oven

Cupcakes

Directions

Icing